

WEATHER FORECAST
Victoria and vicinity—Moderate to fresh winds, shifting to southeast; partly cloudy, and milder; probably a shower at night.
Vancouver and vicinity—Moderate to fresh winds to south winds; partly cloudy, and milder; probably showers at night.

The Daily Colonist.

(ESTABLISHED 1858)

COLONIST TELEPHONES
Advertising Empire 4114
Business Office Empire 4114
Circulation Empire 4114
Job Printing Empire 5241
Editorial Rooms Empire 4111
Social Editor Empire 5211

NO. 278—EIGHTIETH YEAR

VICTORIA, BRITISH COLUMBIA, SUNDAY, NOVEMBER 6, 1938

SEVENTY PAGES

MRS. COLEBOURNE IS HELD BLAMELESS BY ASSIZE COURT JURY

Verdict of Not Guilty of Murder Is Returned in Woman's Second Trial—First Hearing Ended in Disagreement—Defence Claim That Death Was Accidental Is Upheld

MRS. Vera Colebourne, who pleaded through two trials that the shooting of her husband in their Bowker Avenue home last April was accidental, was found "not guilty" by an Assize Court jury here last night. The verdict was announced to a hushed courtroom when the jury returned after deliberating one hour and thirty minutes. Mr. Justice Fisher immediately ordered her to be discharged from custody, and she was assisted from the prisoner's box.

Mrs. Colebourne was placed on trial on October 17 for the murder of her husband who was found shot in the Colebourne home and on October 20 the jury disagreed, which began last Monday and the case was given to the jury at 7:35 o'clock last night. The verdict was announced at 9:05 p.m. Richard Lowe was defence counsel and M. B. Jackson, K.C., represented the Crown at both trials.

Addresses of counsel and Mr. Justice Fisher occupied all of yesterday's hearing. Mr. Lowe spoke for nearly two hours and Mr. Jackson slightly less. The judge's charge to the jury occupied more than three hours.

CHARGE TO JURY
In his charge the judge said in part:
"If you accept the evidence of the accused that the killing was accidental, she is entitled to a verdict of not guilty, or if at the end of the case there is a reasonable doubt as to whether the killing was accidental, the prosecution has not made out a case, and the accused must be acquitted." His Lordship explained.

"There is no evidence of provocation under our code which in some cases would allow a verdict of manslaughter. The prisoner does not have to prove the killing was accidental. There is a great deal of circumstantial evidence in this case. There is a fundamental principle of law you must apply in dealing with circumstantial evidence. You must be satisfied that the facts are such as to be inconsistent with any other rational conclusion." Mr. Justice Fisher added.

BULLET WOUND FATAL
The charge of murder against Mrs. Colebourne was laid on Bay police a few days after her husband was found dead in the home on Bowker Avenue on the

Continued on Page 2, Column 3

SPANISH SHIP TAKEN AT SEA

Insurgent Auxiliary Cruiser Captures Freighter and Takes Her to Germany

EMDEN, Germany, Nov. 5 (AP)—The crew of the Spanish insurgent auxiliary cruiser Ciudad de Alicante held the Spanish Government freighter Rio Mira in Emden harbor under close escort tonight after capturing her in the North Sea. Reliable informants said the crew of the Rio Mira had been imprisoned by the insurgents.

The Rio Mira was brought into the harbor by the insurgent crew yesterday. The Berlin Embassy of the insurgent government said no information had been received on the incident.

The Rio Mira, which had been in Emden on Friday to replenish her fuel supply, was the second Spanish Government ship to be attacked in Northern European waters this week.

FREIGHTER BOMBARDED
On Wednesday the freighter Cantabria was bombed and sunk by the insurgent auxiliary cruiser Nadir off England's east coast. No lives were lost.

Lloyd's listed a Rio Mira, cargo vessel of 746 tons, as having sailed on October 30 from Gernsbay for Leningrad via Russia. According to the Spanish Government Embassy in London, the Ciudad de Alicante, although armed and in service of the insurgents, was a merchant vessel of 2,434 tons, registered in Valencia and owned by the Compania Transatlantica, also owners of the sunken Cantabria.

PAGE DIRECTORY
Comics Page 19
Culbertson Page 4
Financial Page 18
Editorial Page 12
"Handful at Stars" Page 12
Jane Dixon Page 17
Radio Programs Page 17
Shipping and Travel Page 17
Social Notes Page 8
Sports Pages 13, 14, 15
Theatrical Page 11
Women's Clubs Page 7

Receives Poppy From "Old Soldier"



Little Joan Lindsey, 2210 Lydia Street, buys a poppy from Harry Thompson, an ex-soldier of the Seventh Battalion, Canadian Expeditionary Force, on a Victoria street corner. Yesterday was annual Poppy Day. Thompson is wearing his service uniform, tin hat and his medals.

MAY MEET IN MID-JANUARY

Prorogation of Parliament Not Expected Until After Their Majesties' Visit

OTTAWA, Nov. 5 (AP)—Parliament is now expected to meet on January 12 and an announcement by Premier King to this effect is expected, following his return from the South next week.

The Government is believed to have abandoned hope of concluding the session before the King and Queen arrive, late in May or early in June, and intends to proceed under the assumption that an adjournment will take place about mid-way. When the session will be resumed will depend upon the Government's decision as to the date of a general election. If it is decided to appeal to the country in the fall, Parliament would resume its sitting some time after the departure of Their Majesties.

Little likelihood exists, Parliament will conclude its business by early May. The coming session is a pre-election one, with important tariff changes and a new trade agreement with the United States and Canada.

Continued on Page 2, Column 4

Air Force Planes Away on Attempt To Better Record

Trio of British Machines Take Off From Ismailia In Egypt in Effort to Wrest Honors for Distance From Soviet Russia—Now Half Way on 7,160-Mile Hop

LONDON, Nov. 5 (AP)—Three Royal Air Force planes, seeking to wrest the world's distance record from Soviet Russia, sped past the half-way mark early today in their attempted 7,160-mile flight from Egypt to Australia.

The Air Ministry announced the planes reached the last coast of India at 2 a.m. 6 p.m. Saturday, P.S.T., and headed southeast across the Bay of Bengal toward Port Blair, in the Andaman Islands south of Burma.

The planes, which took off from Ismailia, Egypt, at 3:55 a.m. (7:55 p.m. Friday, P.S.T.) for Port Darwin, Australia, were maintaining speeds ranging between 166 and 170 miles an hour.

At 12:30 a.m. plane No. 1 reported its position as near Vizagapatnam, on the eastern seaboard of India and approximately 3,340 miles from Ismailia.

Plane No. 2 gave its position at 11:45 p.m. as thirty miles west of French-occupied Yanam and about 3,240 miles from the starting point.

The position of plane No. 3 at 12:10 a.m. was reported as forty miles west of Yanam and 3,230 miles from Ismailia.

NINE IN PARTY
ISMAILIA, Egypt, Nov. 5 (AP)—Nine young British aviators, flying three Royal Air Force bombers, on an Egypt-to-Australia distance record attempt, struck threatening weather

Continued on Page 2, Column 2

ON LAST LEG OF DASH TO CHICAGO

Man Taken to Oakland From Remote Part of Alaska by Coast Guard Cutter

OAKLAND, Cal., Nov. 5 (AP)—Henry L. Walther, twenty-four, arrived here today aboard the United States coast guard cutter Alexander Hamilton from Alaska, to board a plane for his dash to Chicago, where he is competing for the Pulitzer Prize.

Walther said he was hunting in the wilds 400 miles west of Kodiak when amateur radio operator Reginald informed him of his mother's illness.

The cutter, bound for Oakland at the conclusion of its Bering Sea patrol, stopped at King Cove a week ago and took Walther aboard. The ship left Seward, Alaska, last Tuesday.

ROOSEVELT TO URGE CONGRESS TO TRIPLE SIZE OF AIR FLEET

Banker Pays Fee For Meeting With Counterfeit Bill

BOSTON, Mass., Nov. 5 (AP)—One of four hundred bank officials attending the ninth bank management conference will, no doubt, be surprised to learn he paid his registration fee with a counterfeit \$10 bill. The bogus bill was discovered when registration receipts were taken to a bank.

Cold Wave Moves Into Three States

DENVER, Nov. 5 (AP)—Snowfall over most of the United States Rocky Mountain region brought widespread sub-freezing temperatures tonight. The snow ranged in depth from a few inches to more than a foot in mountainous sectors. Dozens of traffic mishaps occurred in Colorado. Nine persons were injured in a transcontinental bus-truck collision near Limon, in Western Colorado.

JAPANESE BOMB CHINESE JUNKS

Claim Twenty-Five Boats Carrying Troops Sunk On Siang River

SHANGHAI, Nov. 5 (AP)—The Japanese Command reported today that it had bombed and sunk twenty-five junks carrying Chinese troops up the Siang River in retreat from the Japanese offensive fanning out from Hankow.

The Japanese also reported capture of Tsaozhieh, sixty miles from Hankow near the northwestern extreme of the curving line of hostilities.

REBUKES LOSS
Mr. McPherson denied that the structure was being operated "at a net loss of \$183,951 a year" as asserted by the C.C.F. Opposition in the Legislature, and referred to his own statements in the House to the contrary.

On a five months' basis, tolls collected on the structure were \$78,000, during a period including fete days with between 6,000 and 7,000 cars passing between dawn and dusk, the Minister reiterated.

BROKEN MAIN CAUSES FLOOD IN REVELSTOKE

REVELSTOKE, B.C., Nov. 5 (AP)—Revelstoke had a miniature flood today when a twelve-inch water main broke and blew out a section of pavement in the centre of the business district.

Water flooded the main street in intersection for a block in three directions to a depth of a foot in spots. It overflowed sidewalks and poured into business house basements.

The damage was repaired, but the water receded it left two inches of silt on the streets. Business firms began computing the damage, not expected to be heavy.

Bandit Shoots Clerk In Daylight Robbery; Escapes With \$1,000

Police and Citizens Search Kootenay Area for Gunman Who Held Up Man Carrying Cash to Ymir Mine—Victim Expected to Recover

NELSON, B.C., Nov. 5 (AP)—Hugh Armstrong lay in hospital with a bullet wound in his neck tonight as a posse of police and citizens scoured the West Kootenay area for the armed bandit who shot him and escaped with \$1,000 in cash.

The middle-aged bandit jumped from the burning back of Armstrong's car as he slowed down to round a curve and fired one shot, and disappeared.

Armstrong was still conscious when the bandit ordered him to "hand over the money." Then the thug ran down the roadway and escaped.

Once a week Armstrong drives to the Ymir-Yankee Girl Mine near Ymir, seventeen miles south of here, to cash mine employees' cheques and take orders for merchandise.

VICTIM IS RECOVERING
Late today Dr. M. E. Morrison, of Selmo, took fragments of a bullet

U.S. President Expected to Seek Authority to Build 7,000 War Planes and to Increase Standing Army to 400,000, With Another 1,000,000 Trained as Reserves

Studying Means to Prepare Industry for Fast Production

WASHINGTON, Nov. 5 (AP)—Administration circles heard today that President Roosevelt intended definitely to ask the United States Congress to authorize one of the world's mightiest air fleets, numbering from 7,000 to 10,000 war planes, for the United States army. His far-reaching plans to bolster American defenses were reported authoritatively to include also full war equipment as quickly as possible for a nucleus army of 400,000 or more men.

TOLL BRIDGE IS INSURED

Government Has Taken Out Policies on Structure and Guarantee of Earnings

British Columbia's insurance policies have been extended to bridges and their earnings. Hon. F. M. MacPherson revealed yesterday. The new Pattullo Bridge over the Fraser River was insured some months ago by the Government for \$2,500,000, with group of companies, whose identities were not divulged.

The Minister of Public Works said that at the same time the Province had insured itself against loss of toll revenue on the bridge, through destruction or damaging of the structure while in use. The amount of "earnings" insurance carried was not stated. The same policy, he pointed out, had been adopted in connection with recent new bridges at San Francisco.

EXPANSION OF FLEET
The projected reinforcement, outcome of an extensive survey of defense needs which was intensified by Europe's recent crisis, were said to be chiefly for the Army and Air Corps. Also in prospect, however, is a request for increased appropriations to carry out this year's billion-dollar Fleet Expansion Act, which laid out the American Navy's course for a decade.

Details of the new rearmament programme were hidden in confidential budget estimates, but in well-informed quarters it was believed the President's recommendations to Congress early next year would follow this general outline:

1. At least tripling the United States Army Air Corps, present goal of 2,320 first-line fighting planes, fixed in 1935. New planes would be

Continued on Page 2, Column 4

HUNGARY TAKES OLD HOMELAND

Occupation of Czech Territory to Be Completed by Next Thursday

BUDAPEST, Nov. 5 (AP)—Hungarian troops crossed the Danube today for the first time in twenty years in beginning the reoccupation of 4,875 square miles of their former homeland awarded Hungary by Czechoslovakia through Italo-German arbitration.

The soldiers advanced with flowers bobbing on their shiny helmets or falling underfoot, and by nightfall they had moved approximately twelve and a half miles into the Slovak regions of Medve and Doboz, north of the Hungarian towns of Győr and Magyaróvár.

Fourteen communities bedecked with the red, white and green Hungarian colors fell to Hungarian control.

Military administration was applied at once.

Passage between the old and new Hungary was permitted only on military passes. Assemblies were forbidden. Inns and cafes were ordered to close their doors by 1 a.m. each day.

Admiral Nikolaus Horthy, regent of Hungary, who commanded the Austro-Hungarian Great War fleet, was scheduled to lead Hungarian troops into Komarno tomorrow and occupation of the entire territory awarded this nation is to be completed by next Thursday.

The first Hungarian troops moved across the Danube at 10 a.m. Czechoslovak soldiers had fallen back during the night, and it was arranged for a zone of about a mile and a half to be kept between the two armies.

PIGEONS DISRUPT PARIS GATHERING

Solemn Ceremonies at Opening of University Term Halted by Royalist Demonstration

PARIS, Nov. 5 (AP)—Royalist student demonstrators turned loose a dozen live pigeons in the great hall of the Sorbonne today, breaking up solemn ceremonies at opening of classes at the University of Paris.

The students amazed the birds into the second gallery, sat quietly while President Lebrun delivered an address, then rose, released the pigeons, and shouted in chorus the Royalist rallying cry, "France for the French."

The Royalists were thrown out, but others could not catch the pigeons, so the chairman finally closed the ceremonies.

Continued on Page 2, Column 3

Sufficient Radium Now in Province to Treat Cancer Cases

Total of \$30,000 Worth Stored in Vaults in British Columbia's Institute, Dedicated Yesterday by The Lieutenant-Governor at Vancouver

VANCOUVER, Nov. 5 (P)—The British Columbia Cancer Institute, with its \$30,000 worth of radium—enough to treat every cancer sufferer in the province—was dedicated here today by Lieutenant-Governor E. W. Hamber.

Hon. G. M. Weir, Provincial Secretary, Mayor George C. Miller and W. H. Main, chairman of the board of the British Columbia Cancer Foundation, attended the ceremonies.

They heard the Lieutenant-Governor wish success to the cancer-

curing metal in treating present and future sufferers of the disease, as he opened the former General Hospital Internes' Home.

The old wooden building has been transformed, into a comfortable, efficient clinic for cancer treatment. Hon. Dr. Weir unveiled a plaque to the anonymous donors whose \$50,000 donation made it possible to process one gram of radium and equip the clinic.

GENEROUS SUPPLY

The radium has been divided in 270 small platinum needles. It is stored in a lead "safe." To prevent burns, the medical and nursing staff handle the metal with tongs and rubber gloves.

Dr. B. J. Harrison, chief radiologist of the General Hospital, who will be director of the new clinic, said the supply is sufficient to treat every cancer sufferer in British Columbia who can benefit from it.

Only "walking cases" will be accepted at the clinic. No room is provided for patients who must remain in bed. The latter type of patients will be cared for in a hospital, but radium from the clinic will be available for them.

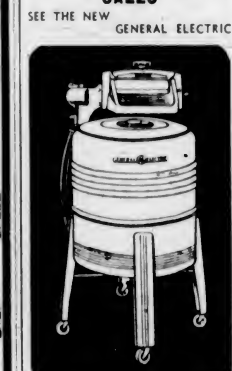
Dr. B. J. Harrison, chief radiologist of the General Hospital, who will be director of the new clinic, said the supply is sufficient to treat every cancer sufferer in British Columbia who can benefit from it.

Only "walking cases" will be accepted at the clinic. No room is provided for patients who must remain in bed. The latter type of patients will be cared for in a hospital, but radium from the clinic will be available for them.

WASHINGTON, D.C., Nov. 5 (P)—The rapid spread of forest fires was halted temporarily at least yesterday by rains in most of the fire-prone areas of the United States. In the West, the flames raced unchecked in the Adirondack and Catskill Mountains. Drenching rains came to the aid of fire fighters in Indiana, Virginia, Southern Illinois, New Jersey, Lower Michigan, Kentucky, West Virginia and other sections.

Gowns
Dinner and Dance frocks in tulle, velvet, crepe, metallic, lace and sheers. All the new wanted colors and styles moderately priced.
\$14.95 to \$49.75
Scurrah's LIMITED
728 YATES ST. E 7811
We Support the Community Chest

**BREAKING
ALL RECORDS FOR
WASHING MACHINE
SALES**
SEE THE NEW
GENERAL ELECTRIC



Terms as Low as \$1.00 Weekly

MACDONALD
1212 DOUGLAS STREET, VICTORIA, B.C.

Attention! Business Men!
Secrets Confidential Secretarial Work
MICROGRAPHING - TYPEWRITING
Tye & Rawson
G. 1015 312 UNION BUILDING

A BONUS BEARING BOND
With Every
**BURBANK or
SPENCER RANGE**
A Real Money-Saver
Coast Hardware
1418 DOUGLAS STREET
We Support the Community Chest

**No. 2
MILLWOOD
\$1.50 Cord**
**CAMERON WOOD & COAL
CO. LTD.**
101 YATES STREET E 3111

Butter First grade 3 lbs. 82¢
CHEESE Mild, lb. 1.14¢
EGGS Gr. B. Large, doz. 33¢
Gr. A. Pallet, doz. 33¢

Pink Salmon, tall tin
Worcester Sauce, bottle
Tomato Ketchup, bottle
Custard, 6 pint, pk.
9¢

Pot Barley, lb.
Sunlight Soap
Lux Toilet Soap
Classic Cleanser
5¢

Butter First grade 3 lbs. 82¢
CHEESE Mild, lb. 1.14¢
EGGS Gr. B. Large, doz. 33¢
Gr. A. Pallet, doz. 33¢

Butter First grade 3 lbs. 82¢
CHEESE Mild, lb. 1.14¢
EGGS Gr. B. Large, doz. 33¢
Gr. A. Pallet, doz. 33¢

Butter First grade 3 lbs. 82¢
CHEESE Mild, lb. 1.14¢
EGGS Gr. B. Large, doz. 33¢
Gr. A. Pallet, doz. 33¢

Butter First grade 3 lbs. 82¢
CHEESE Mild, lb. 1.14¢
EGGS Gr. B. Large, doz. 33¢
Gr. A. Pallet, doz. 33¢

Butter First grade 3 lbs. 82¢
CHEESE Mild, lb. 1.14¢
EGGS Gr. B. Large, doz. 33¢
Gr. A. Pallet, doz. 33¢

Trafalgar Day Observed in London



Representatives of the British Dominions are shown at the base of Nelson's Monument, with their wreaths. At the left is seen Lieut. Colonel F. M. Stanton, representing Canada; the others, behind their respective wreaths, left to right: Rt. Hon. S. M. Bruce (Australia), Hon. W. J. Jordan (New Zealand), and Hon. C. T. de Water (South Africa).

DAYLIGHT HOLDUP NETS THUG \$1,000

Continued from Page 1

bandit's only avenue of escape, officers said, was along the main highway that runs from Nelson to the international boundary. Heavy trucks would make travel off the roadway almost impossible.

Armstrong said that his attacker was about forty years old, 5 feet 10 inches tall, and wore dark clothes, and a dark hat.

Ymir Yankee Girl Mine has its head office in Ymir, and operates a gold and silver producing property. The holding occurred about a mile south of Ymir, about half way to the mine property.

MRS. COLEBOURNE HELD BLAMELESS

Continued from Page 1

morning of April 1. Death resulted from a bullet wound in the head. Mrs. Colebourne's defense in the two trials was that she accidentally shot her husband when she attempted to remove a loaded revolver from beneath his pillow while he slept.

After the shooting, Mrs. Colebourne testified during the trials. She went to the home of a neighbor and from there telephoned police authorities. When police arrived at the Colebourne home they testified that they found the lights switched off, a window open and the body of Sidney Colebourne on a bed couch. A revolver was later found in a chimney of the home. A coroner's inquest determined the cause of death and Mrs. Colebourne was accused of murder, and had been in custody until her acquittal last night.

AWAY ON ATTEMPT TO BREAK RECORD

Continued from Page 1

over Arabia today, just two hours after leaving Ismailia.

The heavily-loaded planes, each with a crew of three, took off at 3:55 a.m. (8:55 p.m. M.S.T., Friday). They hoped to complete the projected 7,160-mile flight Monday.

Present record of 6,306 miles is held by the Soviet airmen who flew from Moscow to California by way of the North Pole in July, 1937.

The three Vickers Wellington planes are modified versions of regular Royal Air Force equipment, and have larger fuel tanks in the wings. Maximum speed of the standard type is approximately 210 miles an hour and normal cruising speed is 180 miles an hour, but to economize on fuel the planes were expected to average about 135 miles.

The flight was commanded by thirty-three-year-old Squadron Leader Kellett, whose eight companions were all under thirty years.

The flyers expected to adhere closely to the great circle route by way of Persia, across the Indian

WOULD TRIPLE SIZE OF U.S. AIR FLEET

Continued from Page 1

added by mass production methods over a period of several years. There has been no hint of a proposal to increase further the navy's new goal of 3,000 planes, set in the Expansion Act.

ARMY EXPANSION

2. Undertaking immediately to equip the army's "initial protective force" of about 400,000, which includes the Regular Army and National Guard, with "essential" semi-automatic rifles, anti-aircraft guns, tanks and gas masks.

3. Hastening the acquisition of war reserves for a force of 1,000,000 which, under War Department plans, would take the field within a few months in the event of United States involvement in a new world war.

4. Various means to prepare industry to shift quickly and effectively in an emergency from peacetime production to mass output of planes and munitions.

By War Department estimates the full war equipment for the initial protective force, excluding such things as readily obtainable motor trucks, would require an appropriation of \$142,000,000.

GIVES COST ESTIMATE
General Malin Craig, chief of staff, gave Congress an estimate this year that the cost of this programme would be \$160,000,000, and \$18,000,000 was provided towards meeting deficiencies, mostly in anti-aircraft guns and equipment.

The augmented Air Force, an air arm rivaling Germany's in size, would require a far greater sum, but the outlay would be spread over a number of years.

Without undertaking to predict definitely the War Department outlay which the President will recommend, some who have had a part in the defence rearmy believe the increase over this year's figure will be at least match the \$150,000,000 increase Mr. Roosevelt has projected for the navy.

The army must have \$150,000,000 additional, the President has said, to carry forward its warship construction programme.

MAY MEET IN MID-JANUARY

Continued from Page 1

stant revision of the present Canada-United Kingdom pact expected. Hon. R. J. Manion, new Conservative Leader, is expected to be making his first major effort in criticism of the Government, and private members of all parties and groups will be concerned in convincing their constituents that they are entitled to an extension of confidence.

LARGE YOUTH VOTE
Importance of the youth vote in the next election is indicated by the fact that among the 6,000,000 elec-

tor there will be eligible 800,000 who, having come of age, will vote for the first time.

Work in the preparation of electoral lists is well advanced. The election "purification" law which was before a committee of the House of Commons last session, but which was not put through, is unlikely to be made operative next session for the 1939 appeal. It proposed disclosure of campaign contributions and would have regulated the amount that could be spent in any constituency on a sliding scale fixed at so many cents per registered voter, but there was no decision on the amount.

British Columbians, due to time differences, will be four hours later than in the past in learning how the Maritime provinces voted, and three hours later than formerly in ascertaining the vote in Ontario and Quebec. The election law was amended last session, making it an offence to publish or broadcast results of polling in any part of Canada until the polls have closed throughout Canada.

VANCOUVER, Nov. 5 (P)—Superintendent C. H. Hill announced today the Royal Canadian Mounted Police Force was entirely mechanized in Vancouver and the force would no longer ride horses. During the past week all the horses were shipped to the training depot at Regina.

ROME, Nov. 5 (P)—George Cardinal Mundelein, Archbishop of Chicago, arrived in Rome today to report to Pope Pius on the recent Eucharistic Congress in New Orleans and to attend the Beatification of Mother Cabrini a week from tomorrow.

THE ORIGINAL OF THIS PICTURE IS A TRANSPARENCY IN NATURAL COLOR, MADE WITH AN INEXPENSIVE MINIATURE CAMERA. GOOD IN BLACK-AND-WHITE, IT GLOWS WITH LIFE IN COLOR.

UNDoubtedly most Snapshot Guild members have longed to own a miniature camera. There's fascination in these beautiful little instruments, with their fast lenses, quick shutters, easy focusing, convenient size and instant readiness for action. They are cameras one can keep at hand all the time, ready for a picture chance the moment it appears.

But in comparison to inexpensive box and folding cameras, prices of the deluxe "miniatures" have been a bit too steep for many of us. True value for every penny—but too many pennies. So I think most of us will welcome the arrival of the true miniatures in the moderate price range which have recently been announced.

The other day I saw a beautifully made miniature with a sharp-cutting 12.6 lens, for only \$15.50—a camera capable of taking black-and-white pictures under adverse light conditions, as well as color film to obtain gorgeous transparencies for projection. A similar camera, but with a faster lens, was priced at \$29. Both were sturdy, well-built and capable of doing excellent work. These are about bottom prices for miniatures, capable of taking good color pictures.

This advertisement is not published or displayed by the Liquor Control Board or by the Government of British Columbia.

Generous Response Made by Public at Annual Poppy Sale

THE sum of \$1,838 was raised by the Remembrance Day Committee of the Canadian Legion at yesterday's poppy sale. Officials expressed themselves as highly pleased at the wonderful response of the citizens of Victoria supporting such a worthy cause. The proceeds will be used to assist disabled veterans and their dependents and those who are unable to engage in permanent employment. In addition to this, the manufacture of poppies provides work for many ex-servicemen. A total of 280 taggers assisted in the sale of poppies, refreshments being served them in the S.O.E. Hall. Last night the committee expressed its thanks to the generous public and all organizations and individuals who assisted in the work. The sale of poppies and wreaths will continue until Remembrance Day. Those purchasing wreaths are requested to place them at the Cenotaph on November 11.

REACH AGREEMENT AT BUCHAREST MEETING

BUCHAREST, Nov. 5 (P)—King Carol of Rumania and Prince Paul, Regent of Yugoslavia, reached a "unity of attitude on all pertinent questions" in a conference today in the Royal Palace.

A communiqué announcing the meeting between the King and the Prince, who came here yesterday, said that in addition to the "unity of attitude" the two agreed "co-operation between Rumania and Yugoslavia will be more intimate than heretofore."

FARMERS DISLIKE DAYLIGHT SAVING

DUBLIN (BUP)—Farmers of Ireland are trying to get rid of "summer time."

They are appealing to Dr. Ryan, Irish Minister of Agriculture, to abolish summer time, at least in the rural areas, because it is "contrary to nature" and injurious to farming interests.

Patrick J. Gaffney, secretary of the United Farmers' Federation, said:

"In summer time farm laborers report for work an hour earlier, but they cannot engage in hay-getting or corn-saving because the dew is still too heavy at that early hour in the morning. We also consider that it is bad for the health of young children, they get up an hour earlier, but it is difficult to get them to sleep in the bright summer evenings."

ROME, Nov. 5 (P)—George Cardinal Mundelein, Archbishop of Chicago, arrived in Rome today to report to Pope Pius on the recent Eucharistic Congress in New Orleans and to attend the Beatification of Mother Cabrini a week from tomorrow.

THE SNAPSHOT GUILD MINIATURE CAMERAS



The Original of This Picture Is a Transparency in Natural Color, Made With an Inexpensive Miniature Camera. Good in Black-and-White, It Glows With Life in Color.

Many invariably refer to a miniature as a "candid" camera, and apparently believe that it automatically gets unusual, unposed snapshots. That isn't true—any camera can "catch unposed," "off-guard" snaps, under suitable light conditions. But the miniature's small size, fast lens, and quick action make it easier to get "off-guard" or "candid" shots. And its convenience is an aid in all kinds of snapshooting. The miniature is so easy to handle and operate that you want to take more pictures. The more pictures you shoot, the more practice you get, and your pictures just naturally begin to improve.

One great virtue of a miniature camera with a good color-corrected lens is that you can use the natural color-film as easily as black-and-white. The original of the picture above, a full-color transparency, shows the little girl's cheeks, rosy-pink, hair sparkling gold against a bright blue sky. Quite a difference from black-and-white, and a new thrill for the picture taker. You can get this natural color film for miniature cameras in 35mm. and No. 825 sizes. Try some shots with color film. You will like the results—John Van Guilder.

UNDoubtedly most Snapshot Guild members have longed to own a miniature camera. There's fascination in these beautiful little instruments, with their fast lenses, quick shutters, easy focusing, convenient size and instant readiness for action. They are cameras one can keep at hand all the time, ready for a picture chance the moment it appears.

But in comparison to inexpensive box and folding cameras, prices of the deluxe "miniatures" have been a bit too steep for many of us. True value for every penny—but too many pennies. So I think most of us will welcome the arrival of the true miniatures in the moderate price range which have recently been announced.

The other day I saw a beautifully made miniature with a sharp-cutting 12.6 lens, for only \$15.50—a camera capable of taking black-and-white pictures under adverse light conditions, as well as color film to obtain gorgeous transparencies for projection. A similar camera, but with a faster lens, was priced at \$29. Both were sturdy, well-built and capable of doing excellent work. These are about bottom prices for miniatures, capable of taking good color pictures.

This advertisement is not published or displayed by the Liquor Control Board or by the Government of British Columbia.

UNITED STATES VOTING TUESDAY

Continued from Page 1
they may hold of another such coalition.

STANDING IN HOUSE

Republican leaders expect to increase the number of Republican House members. At present, ninety of the House's 435 seats are held by Republicans.

Of the thirty-two governorships which are among the high stakes of the election, twenty-four are now held by Democrats, six by Republicans, one by a Farmer-Laborite and one by a Progressive. Five of them are in the Solid South, where the election of the Democratic nominee is a mere formality. This leaves twenty-one states in which the Republicans are battling for control. In addition to the six in which they are striving to maintain the hold they have already won.

Victories in any considerable proportion of them, or for that matter in any one of the four already mentioned, and particularly in New York or Pennsylvania, would be considered of tremendous significance in weighing the prospects of 1940.

NEW YORK STATE

In New York, young Thomas E. Dewey, forceful anti-vice prosecutor, Republican, is endeavoring to defeat Governor Herbert H. Lehman.

Lehman has been a supporter of most of the New Deal. Dewey has called the New Deal a bungling effort at necessary reforms.

Political observers agree a Dewey victory would undoubtedly be widely regarded as a rebuff to President Roosevelt in his own state, and an indication that the state might go Republican in the 1940 Presidential contest.

In Pennsylvania, Democrat Charles Alvin Jones and Republican Arthur James are battling it out for the governor's chair.

The Michigan situation has been complicated by testimony before the Dies Committee on un-American Activities. Governor Frank Murphy, a Democrat, is closely identified with the New Deal. He is opposed by former Governor Frank D. Fitzgerald, a Republican.

OHIO CAMPAIGN

In Ohio there have been two hard-fought campaigns, one for the governor's seat and the other for a place in the Senate. Charles Sawyer, who defeated Governor Davey in the Democratic primary, is battling it out with John W. Bricker, Republican. Senator Robert J. Buckley is opposed for re-election by Robert A. Taft, a son of the late President and Chief Justice.

SCOW AT ANCHORAGE

ANCHORAGE, Alaska, Nov. 5 (P)—Three inches of snow blanketed the Anchorage area today. It was the first snowfall of the season and unusually early. In the interior and to the northwest the mercury neared zero. In Southeastern Alaska warm rains fell.

LEMONS, Juicy, 12¢

CORN, 4 tins 25¢

PEAS, 4 tins 25¢

MIX PEEL, includes 23¢

Citron, lb. 23¢

MINUTE OATS, 20 98¢

Ogilvie's 6 lbs. 29¢

BUTTER, No. 1 Grade, 3 lbs. 82¢

TEA, Malkin's Best, 50¢

Blue Label, lb. 50¢

STARCH, Laundry, 8¢

pk. 8¢

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Vaughan's

Prominent Engineers Of Dominion Honored At Gathering in City

Victoria Branch of Canadian Institute Pay Tributes To Colonel J. S. Dennis and Charles A. Magrath—Officers From East Address Dinner

THE names of Colonel J. S. Dennis, C.M.G., former head of the immigration and colonization department of the Canadian Pacific Railway, and Charles A. Magrath, one of the outstanding civil engineers of Canada and Colonel Dennis' first assistant sixty years ago, were singled out for special honors at a dinner given by the Victoria branch of the Engineering Institute of Canada, held in the Empress Hotel last night.

The dinner took the form of a reception to Dr. J. B. Chailles, M.E.I.C., Montreal, president of the institute. Fred Newell, M.E.I.C., chief engineer of the Dominion Bridge Company, Montreal, and L. Austin Wright, A.M.E.I.C., general secretary of the institute, all of whom, with their wives, are making a tour of the Western branches of the institute.

BEDSIDE PRESENTATION

Mr. Magrath was the guest of honor at the gathering, but serious illness prevented Colonel Dennis from being present. A patient in the Jubilee Hospital, the eighty-two-year-old doyen of Canadian civil engineers, who has been a resident of Victoria for several years, was presented with the Sir John Kennedy Gold Medal—highest award made by the institute—by Dr. Chailles yesterday. The honor is one that has previously been conferred on only six engineers in the Dominion.

Born in Toronto, Colonel Dennis came West at the age of sixteen, and was prominently identified with

the development of the Prairie and West Coast Provinces. "A great Canadian and a great engineer," to quote Dr. Chailles at the dinner last night, Colonel Dennis has left his mark in the Dominion in many notable engineering achievements.

Mr. Magrath, pioneer Dominion land surveyor, early Mayor of Lethbridge, and former member of the Dominion Parliament, will receive in February, at the hands of the Governor-General, a certificate of honorary membership of the institute, and in anticipation of that honor he received the congratulations of those who attended the dinner last night.

In honoring these two great public benefactors and outstanding leaders of the engineering profession, the institute is honoring itself," Dr. Chailles said, in speaking of the bedside presentation made to Colonel Dennis and welcoming Mr. Magrath.

MUST USE VISION

A gifted speaker, Mr. Magrath, in the course of a very impressive address, spoke of the magnificent

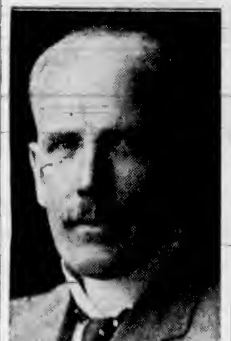
Defendants in New York Spy Trial



The Three Defendants in the Sensational "Spy" Trial Being Heard at New York, Are Pictured During a Recess. Left to right: Eric Glaser, Former Private in the U.S. Army Air Corps; Johann Hofman, Former Hairdresser Aboard the German Liner Europa; and Otto Voss, German-Born U.S. Airplane Mechanic.

resources of the Dominion, and declared that the development of the country depended on its engineers.

"I learned on the Prairies that every



CHARLES A. MAGRATH

problem has its solution. You can't make anything of Canada by saying 'this is impossible, or that is impossible.' Mr. Magrath said. "It is the duty of the engineer to use his vision."

It was essential, Mr. Magrath emphasized, that the two great democracies of the world, Great Britain and the United States, should be maintained.

Responding to the toast to "The Profession," proposed by J. N. Anderson, Mr. Newell heartily agreed with Mr. Magrath that the engineers of Canada should be men of vision and courage, prepared to march forward. He expressed sincere appreciation of the welcome

given by the Victoria branch to the three visitors from the East.

Following brief addresses by Kenneth Moodie, M.E.I.C., and Mr. Wright, Dr. Chailles reviewed the work of the institute.

TACOMA MOTORCYCLIST KILLED IN COLLISION

TACOMA, Nov. 5. (AP)—Donald Hubbard, twenty-one, Tacoma, was fatally injured in a terrific head-on motorcycle-auto collision here late today. Police said the young cyclist was carried about seventy-five feet by the auto of Lester Bennett, twenty-one, Vail, Wash., after the crash. Bennett was placed in jail while police investigated the accident.

Ex-Servicemen to March to Cenotaph On Friday Morning

ON Remembrance Day all ex-servicemen will fall in on Humboldt Street, between Douglas and Government Streets, at 10:15 a.m., from where they will march to the Cenotaph service. Under command of Lieut.-General Sir Percy Lake, K.C.B., K.C.M.G., they will move off at 10:40 o'clock, headed by standard-bearers and presidents of the Canadian Legion units, carrying wreaths, and the Canadian Legion band. At the Cenotaph they will take up their usual positions.

ELKS RE-ELECT PERCY C. PAYNE

Officials for Next Twelve Months Chosen by Victoria Lodge—Plan Banquet



PERCY C. PAYNE

Percy C. Payne was re-elected exalted ruler of Victoria Lodge No. 2, Benevolent and Protective Order of Elks, at the annual meeting held recently, and which was largely attended.

Other officials chosen were as follows: Leading knight, Percy A. Fitzsimmons (re-elected); loyal knight, George J. Yovall; lecturing knight, Reginald Hayward, Jr.; secretary-treasurer, P. A. Raymond (re-elected); inner guard, Archie G. MacBride; tyler, James McMillan; trustee for three years, C. V. Milton.

The esquire, chaplain and pianist will be appointed by the exalted ruler-elect before installation night. The installation of officers will take place on Thursday night, November 17, and district deputy grand exalted ruler, H. J. Peile, of Duncan Lodge No. 89, will officiate, following which a banquet and entertainment will be provided.

Tells House of Arms Deficiencies



HON. LESLIE MORE-BELISHA

SECRETARY for War, frankly admitted weaknesses in Great Britain's defences yesterday in the House of Commons while defending the Government against charges of failure to protect the civilian population from air-raid dangers.

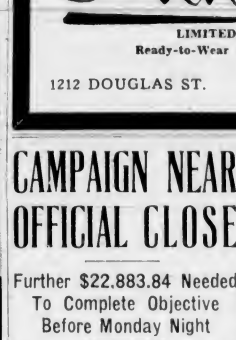
LOCAL MEN WIN SALES CONTEST

L. MacDonald and E. G. Beatal, of MacDonald's Electric Ltd., Awarded First and Fifth Place in G-E Contest

Word-received by George MacDonald, of MacDonald's Electric Ltd., 1121 Douglas Street, shows that two of his salesmen, L. MacDonald and E. G. Beatal, have won first and fifth prizes, respectively, in a recent washing machine sales contest staged by the Canadian General Electric Company, Ltd. In the latter carrying this information, Mr. MacDonald was heartily congratulated on the magnificent showing his firm has made in the sale of G.E. laundry equipment during the past two months.

CAMPAIGN NEAR OFFICIAL CLOSE

Further \$22,883.84 Needed To Complete Objective Before Monday Night



PERCY C. PAYNE

With one more day to go before the official scheduled time for the closing of the 1938 Community Chest campaign, the proceeds of the canvass last night stood at \$66,413.16, which is \$22,883.84 short of the objective of \$89,297.00, set as the sum required to carry the various charities supported by the fund.

The committee is still quite confident that the requisite sum will roll in with the final returns. Just which of the various teams will prove to be the dark horse is the subject of much speculation among the canvassers. At the present time, the respective scores stand as follows:

"A" Division, captained by J. W. Ruggles, \$43,584, of which \$2,075 was turned in yesterday; "B" Division, captained by E. G. Rowbottom, \$4,890.20, of which \$615.20 was turned in yesterday; "C" Division, Miss Sara Spencer, \$13,227.42, yesterday's returns \$1,598.44; "D" Division, W. P. D. Pemberton, \$2,204.35, yesterday's returns \$121; "E" Division, C. S. Henley, \$2,500.14, yesterday's returns, \$235.50.

OBJECTIVE HIGHER

Actually the grand total last night was a little short of the grand total for the corresponding period last year, but a slight change in method is probably responsible for the disparity. On the other hand, the objective, as already noted, is higher than that for 1937 because of the addition of another agency to the number of beneficiary organizations so canvassers will work with redoubled energy during tomorrow to bring in a handsome return.

The twenty-four societies and agencies on whose behalf the public is being appealed to by the Community Chest are as follows: Children's Aid Society, Women's Workroom, Sunshine Inn, Boy Scouts' Association, John Howard Society, Sunshine Camp, Central Vancouver Spa, Cadets, Red Cross Workshop, Spanish Welfare Association, Red Cross Society, St. John Ambulance Association, Columbia Coast Medical Mission, Young Women's Christian Association, Oak Bay Friendly Help Association, Auxiliary St. Joseph's Hospital, St. Vincent de Paul Society, Victorian Order of Nurses, Young Men's Christian Association, Canadian National Institute for the Blind, Auxiliary, St. Vincent de Paul, Equilateral Friendly Help Association, Citizens' Recreation Rooms, Friendly Help Welfare Association.

TWO-PIANO TEAM IS FEATURED IN BALLET

Last June the San Francisco Opera Ballet gave two well-remembered performances at the War Memorial Opera House in San Francisco. Not only will the many dance enthusiasts enjoy a treat in their appearance, but two-piano lovers will hear their favorite instruments in a setting new at least in Victoria, although many of the great modern ballets, such as the Joon, have for years used this musical form as their background. Special arrangements are used. A particularly interesting one is the Tchaikovsky "Romeo and Juliet Fantasy Overture" which is the basis of the ballet of the same name. Strauss' "Emperor Waltz" is the background

SPECIAL!

COATS
With Silver Fox Collars
Worth \$100

SPECIAL
at
\$65⁰⁰ and \$69⁵⁰

Just picture to yourself coats of beautifully fine, imported boucle materials... lavishly trimmed with exquisite silver fox! They represent the very latest styles for Fall and Winter. They're satin-lined. And only a very special purchase enables us to offer them at these low prices. Be early Monday morning for specials like these!

Mallek's
LIMITED
Ready-to-Wear and FURS

1212 DOUGLAS ST.

E 1623



VITAMINS
Your physician is best qualified to give you reliable advice on the vitamins you may require for a well-balanced diet.

McGill & Orme
We Support the Community Chest
PRESCRIPTION CHEMISTS

READ AT FORT
PHONE GARDEN 1198

BRITISH EMPIRE TEAS

Are famous for their fine flavor because they are grown at elevations over 2,000 feet in the hills of Ceylon and India.

Jameson's Tea

IS A BLEND OF THESE FINE TEAS

Buy Your Tea According to Quality, Not Price—Your Grocer Can Supply You

The 10th of the Month is Their Pay Day---



and You are the Paymaster

"Credit is the power to buy with a promise to pay... more powerful than all the money and all the machinery and labor-saving devices in the world."

CREDIT is the foundation of all commerce, between nations as well as individuals.

"The producers of raw material sell it to the manufacturers who turn it into articles of use and service which are sold to the merchants who in turn sell them to the consumers. At every stage of the process credit intervenes."

Credit is a privilege—a sacred trust. Merchants gladly extend this privilege to

those who prove themselves worthy of it—who meet their obligations promptly. Those who abuse that privilege hamper the merchant, the manufacturer and the producer in turn by withholding funds rightfully theirs and necessary to the continuance of their businesses.

And they destroy their own credit. For their paying records at the credit bureau, the guardian of credit, are open to the scrutiny of each member!

Use your credit freely and pay all bills by the 10th or promptly as agreed

Sponsored by the Credit Granters Association of Victoria



ORIENTAL RUGS

You are cordially invited to see the amazing variety of

Gorgeous Hand-Knotted Rugs at the Vancouver store of Jordan's Limited

The largest distributors of fine quality Rugs in the entire Canadian West.

1,000 RUGS EVERY PRICE A GOOD ONE

See Showing of Sample Pieces at the

"Treasure Trove"

909 GOVERNMENT ST. VICTORIA, B.C.

★ SPECIAL PRICE

Malabar Dry Inside Fir Blocks, mixed with bark, slab, 12 in., guaranteed \$2.50 never in water, ready to burn. Now only 2 Cords \$4.50 Bone Dry \$3.50, 2 Cords \$6.50 Must Be Moved C.O.D.

SOOKE DRY WOOD CO. E 8925

CONFEDERATION LIFE FOR STRENGTH, SERVICE AND SECURITY.



Life Insurance Establishes Credit

THE very best kind of credit, because a life insurance policy is always good collateral. Many a man has been given a chance to start in business for himself, or to tide over an emergency, by reason of having had a substantial amount of life insurance with which to establish credit at the psychological moment.

Your moment may come soon. You cannot do better than to own all the life insurance possible. The Confederation Life Association will be glad to advise you.

BEFORE YOU INSURE—CONSULT

CONFEDERATION LIFE ASSOCIATION

HEAD OFFICE—TORONTO

ONE OF THE WORLD'S GREAT LIFE INSURANCE INSTITUTIONS

Branch Office: 406 Sayward Building, Victoria—F. LEWIN, Manager

The Daily Colonist

Established 1858

The Colonist Printing and Publishing Company,
Limited Liability

J. L. Tait, Managing Director

Subscription Rates by City Carrier: Yearly \$12.00
Monthly 1.00
All subscriptions payable in advance. Mail subscribers are requested to make all remittances direct to The Daily Colonist.

Subscribers in ordering change of address should be particular to give both old and new addresses.
Subscription Rates by Mail:
To Canada, British Empire, United States and Mexico:
Yearly \$12.00
Half-Yearly 6.00
Quarterly 3.00
To All Other Countries:
Yearly \$18.00
Monthly 1.50

Sunday, November 6, 1938

MUNICIPAL TRANSPORTATION

The problem of future street transportation for Victoria and the adjoining municipalities will be clarified, to some extent, when a plebiscite is held to decide what the people want, whether buses or a street car system. The point in connection with such a plebiscite at the moment is, of course, the decision reached in this municipality. That is an issue that should be cleared up without delay. It is one in which a decision is necessary if whatever the transportation system of the future is to be will be satisfactory in its inception to the voters of Greater Victoria.

The people are more interested in transportation than in any other municipal issue. It will be the main consideration in the coming elections. The form of a plebiscite has to be decided; an arrangement has to be made with the adjoining municipalities. It would be a very doubtful policy on the part of the City Council to invite tenders for a service until the people have expressed themselves on what is their preference. It is their viewpoint that will narrow down the decision regarding tenders, and avoid confusion in the issue. The policy of the city seems to be plain sailing for the time being. It is simply, in co-operation with Saanich, Oak Bay and Esquimalt, to ascertain the wishes of the voters. It is in co-operation with the adjacent municipalities, as well, that the form of the plebiscite should be decided. A decision such as this will be not only a gesture of good will, but perhaps what will give an impetus to a growing desire for a Greater Victoria under a single administration.

PEACEMAKERS

It is an organized yet a distracted life that is led in the complex civilization of the time, a paradox in experience. Unquestionably what the world needs more than anything else is faith in the future, yet faith must feed on inspiration, and the latter appears to have little room to breathe when so many doubting Thomases are abroad in the land. "It is," said Thomas Carlyle, "a high, solemn, almost awful thought for every individual man that his earthly influence, which has had a commencement, will never, through all ages, were he the very meanest of us, have an end." That is a thought that, if it inspires the heart to well doing, can absolve it from self-condemnation and confession of failure, for it will act as a spur to effort. It is a thought that can be made a symbol and realization of faith and confidence.

It is the habit of old age to live in retrospect, to remember the time past. It is the habit of youth to look ahead, to speculate on the time to come. There are few, if any, who do not in looking backwards wonder what they would do with their lives if they could live them all over again. There is no retrospect that is profitable unless it has to do with moral and spiritual rather than with material and temporal values. There is no prospect that will make for character unless it is based on a form of conduct which is determined to tell of duty well done in however obscure the sphere of life. It is possible for the retrospect of the least eventful of lives to bring peace at the last. It is the desire to win peace and equanimity in a way of living that is a controlling purpose with all. Where there is failure to win this goal it is due to a habit of becoming a slave to distractions, which weaken or destroy the will power to endure.

There is a craving in the heart of man, of men of all nations, for peace. No more significant illustration was ever given of this than in the wave of relief which passed over so many peoples when Europe was "snatched from the burning" in the concluding days of September last. The vision of peace can always be invoked, for it is a part of life itself. Where there is a dominant desire to win peace at the last, there can be, too, that faith and that will to sustain peace in the present, and ways may be found to accomplish that end. That is the hope that is ever resurgent in the hearts of all who are faithful to the Divine Will. They know that the virtues of the Christian faith remain, however passions are aroused; they know that, according as they live and exercise their influence, the sure mercies of God are guaranteed, even to a distracted humanity. They know, too, that as civilization advances they may be called upon to tread new paths, to undertake new tasks, even to appropriate new truths regarding the material order of things. Theirs, however, is the knowledge that through the warp and woof of life there runs an unchangeable purpose, and that, whatever the chances and changes of this developing civilization of ours, there is the power of confident faith which makes believing men. With the knowledge of an eternal purpose, why should any be afraid? It is fear that destroys peace.

"Blessed are the peacemakers for they shall be called the sons of God." Mr. Neville Chamberlain has entered into the select role of these benefactors of the human race. The words are classically decisive; they give a benediction; they are the letters patent for a supreme work of good. It is peacemaking on the grand scale that shames all minor antagonisms out of countenance, for it is a gratification to humanity itself. What is more, it is the expression of the belief that the sons of God must, by implication, be brothers of one another. It is what conquers both pride and faint-heartedness; it is moral victory in the face of some great temptation. St. Paul told the Corinthians that they might be tempted and fall, but he told them of the way to overcome evil by good, how they could answer any calls that might be made on their powers of resistance. It is not God's way that human will

should be coerced into bringing about suffering and misery and bloodshed. The acceptance, or even the recollection, of this verity may not always be easy when human passions are aroused, but it is that which alone can lead to peace of soul, that which brings religion and the moral life into harmony.

In the task of peacemaking there is great patience required, and the grace of perseverance. Those who attempt it have to exhibit qualities that are rooted in the eternal order, and to which the passing moment is only incidental. There is an endurance required as of those who see Him Who is invisible; those who maintain their hold on the things that cannot be shaken, because they are eternal. It was significant that in the recent crisis, when war was on the doorstep of so many homes, the people of Great Britain flocked to their churches and prayed for peace. The threat deepened their consciousness and their desire for "an abiding city," and aroused the most poignant emotions that reside in the human heart. They said, as it were, in their prayers, with Emily Brontë:

No coward soul is mine,
No trembler in the world's storm-troubled sphere;
I see Heaven's glories shine,
And faith shines equal, arming me from fear.

When it is remembered how the world won freedom from a great war in which all its people might well have become involved, there is the thought, too, of what Carlyle called "the earthly influence of every individual," which goes on down the ages permeating human action for good or ill. Well did he call that a solemn, even an awful thought. It is one that by the alchemy of moral power can be transmuted into what all men seek in their hearts, to live well-ordered lives in peace, to have that sense of freedom from fear of miseries and woes that are self-inflicted. That is deliverance from the bondage of an outlook that engenders strife; it is the way in which men may win the glorious liberty of the children of God; it is the peace which leadeth up to the Peace that passeth all understanding. Only the heart that is untroubled and unafraid, through confidence and unshaken faith in the inevitable triumph of the eternal verities, can exercise any permanent influence for peace on earth. It obeys the injunction of the Saviour of mankind, Who has promised a peace hereafter such as the world can never give.

When Dr. J. D. Hunter, speaking in the Debate on the Speech, suggested that the Government should consider the abolition of death duties, Mr. T. D. Pattullo interjected: "No chance." There is no reduction in taxation that the Government seems willing to consider; on the contrary its main preoccupation is the increase of bureaucratic control of the lives of the people and the consequent extraction of more and more money from their pockets to give jobs to political favorites. The present Government, in some aspects, must be regarded as operating against economic revival. What it meant by its slogan of "work and wages" was that "to the victors belong the spoils," as a former Premier of the same political complexion as Mr. Pattullo once said.

Tom Longboat, once Canada's greatest runner, is now a street-cleaner in Toronto. He won the Hamilton marathon and then the Boston marathon in 1907. Once he was accorded a civic reception in Toronto, when thousands lined the route of the parade. The fame of athletes is short-lived. The hero of the day is the forgotten man of the morrow.

It is the rarest thing in our history to hear a Member of the British Columbia Legislature speaking the language that is the literature of politics.

Equality is the life of conversation; and he is as much as who assumes to himself any part about another, as he who considers himself below the rest of the society.—Steele

No company is far preferable to bad, because we are more apt to catch the vices of others than their virtues, as disease is far more contagious than health.—Colton

The Weather

Meteorological Office, Victoria, B.C., at 7:00 p.m., November 5, 1938.

SYNOPSIS OF WEATHER CONDITIONS.
Pressure at abnormally high over Vancouver Island. A moderate depression is approaching from Queen Charlotte Islands. Scattered showers have occurred on the North Coast, while in all other parts of British Columbia the weather has been fair and somewhat colder.

It has been cold, with scattered snowfalls in the Prairie Provinces.

PRECIPITATION AND TEMPERATURES.
(Precipitation for twelve hours to 5:00 p.m.; temperatures for twenty-four hours.)

Victoria	Precipitation	Min.	Max.
Nanaimo	—	40	44
Vancouver	—	32	50
Kamloops	—	34	46
Prince George	—	30	42
Jatavan Point	—	30	38
Prince Rupert	—	36	46
Langara	—	38	44
Atlin	—	32	34
Dawson	—	6	10
Seattle	Trace	44	52
Portland	—	44	52
San Francisco	—	52	64
Spokane	—	28	44
Los Angeles	—	52	70
Penticton	—	28	44
Grand Forks	—	24	44
Nelson	—	25	44
Kaslo	—	28	44
Cranbrook	—	13	39
Calgary	—	01	18
Edmonton	—	10	28
Swift Current	—	16	—
Moose Jaw	—	16	24
Prince Albert	—	01	16
Qu'Appelle	—	10	16
Winnipeg	Trace	22	34

SATURDAY
Minimum 39°
Maximum 49°
Average 44°
Minimum on the grass 35°
—Weather: fair; sunshine November 5, 2 hours.
—Below zero.

5:00 P.M. WEATHER REPORTS

Victoria—Barometer, 30.44; wind, N. 4 miles; fair.
Vancouver—Barometer, 30.42; wind, W. 4 miles; fair.
Kamloops—Barometer, 30.42; wind, W. 4 miles; fair.
Prince George—Barometer, 30.32; wind, SW. 4 miles; cloudy.
Langara—Barometer, 30.32; wind, SE. 4 miles; fair.
Jatavan Point—Barometer, 30.42; wind, SE. 10 miles; fair.
Tatooch—Barometer, 30.42; wind, E. 10 miles; cloudy.
Portland—Barometer, 30.42; wind, W. 4 miles; fair.
Seattle—Barometer, 30.42; wind, NW. 8 miles; clear.
San Francisco—Barometer, 30.08; wind, N. 12 miles; clear.

Note and Comment

By Sandham Graves

"I keep his bones serving men.
They taught me all I know.
Their names are what and why and when,
And how I have come to be who I am."

Rudyard Kipling found the great interrogations of life. He put them at work—six honest serving men—in everything he did; contributing to everything that he knew. They proved, for him, master keys that would open every door in the land; save one, and that one he did not choose to enter. What? Why? When? How? Where? Who? Together they held the answer to every riddle on this side of the grave.

If the mind were a static thing, a fixed receptacle, with a lid hinged like a coffee pot, you could open the lid and pour in facts until the sum of knowledge was complete. Something, however, would happen to the facts, perishable goods at best. After a time they would cease to be, and nothing of importance would remain in the mind; a fair argument against cramming. You can have yesterday's facts for a nickel a bushel, and dear at that price. Today's facts must be gathered, and used, today.

The mind is not static. It is more like a river that gathers endless tributaries; broadening and deepening; flowing onward, through time and place and circumstance, from the hills of infancy to the sea of old age. It will be dark or clear, depending on the tributaries that feed it. It will be swift and purposeful, or wandering and diffused, according to the channels gouged out by our habits of thought.

The six honest serving men, at the command of each one who will raise his finger, are the servants of the mind. They can range the whole world over, without passport or challenge. They can move backwards or forwards in time from the earliest to the latest age. They can examine Nature in all her seasons; men in all their moods. They are the geni of the lamp of Aladdin, within the reach of all.

Deep and broad is the river of the mind. Able and its servants, what glittering carries on its glittering surface; what all clogs up its delta lands; what backwaters churn its banks below what falls, are all left to you. No one but yourself can put its serving men to work.

Between the brain of an ape and the brain of a man there may be the weight of a hair in the difference. The same great river flows for all. How does it flow? What does it carry? What are its limits, its banks? These determine the usefulness of the mind.

The servants do not idle. They cry to you by day and by night. "What is your purpose?" "Why is it so?" "When will you achieve it?" "How is it to be done?" "What will you begin?" And, most important of all, "Who will do this thing, if not yourself?"

Only after you have answered those questions for yourself, and yourself, will you be able to put the six honest serving men to work on others; on the people, the conditions, the circumstances of life itself. Colleges can fill your cranium with facts. Newspapers will carry to you the doings of a world, even as they happen. The world and its servants, what glittering carries on its glittering surface; what all clogs up its delta lands; what backwaters churn its banks below what falls, are all left to you. No one but yourself can put its serving men to work.

Send out your serving men, all six of them. Tell them what you want in life. Set them to work on the time, and the place, and the means, and the people, set them to work upon yourself. What, Why, When, How, Where, and Who? Stalwartly, they are, waiting to serve you. How have you treated them?

Half of the world has never met. Why? The cause of all things, the mainspring of action, the index to character, the whereof of life is half. Half of the world has never met. How? The key to all knowledge, the prompter of action, the base of all reason. "When do we eat, and where do we go from here?" Will your servants start there?

Rudyard Kipling, found, and used, the great interrogations of life. He applied them to himself, and to others; to things, to seasons, and to people. He sent out his serving men, and they brought him back a rich toll of knowledge. He put the answers together and presided from them wisdom. The oil in a lamp that is greater than that of Aladdin, by far.

Read again the four lines at the top of this column. They provide a master key to your problems.

FEWER PERMITS ARE TAKEN OUT

Only Saanich in Surrounding Municipality Has Added to Buildings Planned

Saanich municipality was the only one of the surrounding districts that issued new building permits during the past week. There were permits to the value of over \$10,000 in Saanich for new homes. In Oak Bay there were no new permits taken out during the past week, but activity is still very evident in that municipality in building, with contractors busy completing contracts which had been taken out earlier in the season.

In Saanich, Philip Townsend will

erect on Queenswood Drive a five-roomed home to cost \$22,000.
On Logan Avenue, W. Bradley will build a five-roomed dwelling to cost \$2,400.

A 2,000 house will be erected by T. Foster on Maywood Avenue to contain five rooms.
A. Roquiquet will build a \$1,000 dwelling on Victoria Drive, and David Bryce will erect a \$500 house on Blenkinsop Road.

REVIEWS BOOK FOR BODY HERE

Dr. Henrietta Anderson Gives Entertaining Survey of a "Best Seller"

Josephine Lawrence's "If I Had Four Apples," a satirical literary "photograph" of that section of American society that is trying to make two and two amount to eight instead of a mere four, was the subject of Dr. Henrietta Anderson's very able, searching and entertaining review given before the Y.W.C.A. Reading Club, Friday afternoon, Mrs. Alfred Dowell presided.

In beginning her talk Dr. Anderson held up the book and indicated in the cover design the publisher's clever commentary on the modern American middle-class which considers as indispensable adjuncts of life, a piano, a motorcar, a radio, a Chesterfield and the very latest thing in ice boxes. She closed her talk with the succinct summary that "no attempt whatever has been made to give the book a happy ending; she leaves the people exactly as she found them, that is, true to life. The height of the author's art is achieved in that."

Quoting direct from the pages she introduced in turn the various principal characters: Premier and Rose Hoe; their three children, rejoicing in the ornate names of Darthula, Synthia and Dallas; Mrs. Bradley, manager of the office which undertakes to give advice to people in financial or any other kind of domestic trouble; the Hoe's tenants, Mark and Sherry Hanover; Darthula's fiancé; the well-to-do widower for whom she briefly rejected him; Stimpf, the agent at the House-Loan office, and the simple but wise old grandmother of the Hoe children.

The sordid scramble for middle-class material happiness, with all that it meant, in the Hoe family, in sacrifice of real home life, and the financial or any other kind of domestic trouble; the Hoe's tenants, Mark and Sherry Hanover; Darthula's fiancé; the well-to-do widower for whom she briefly rejected him; Stimpf, the agent at the House-Loan office, and the simple but wise old grandmother of the Hoe children.

BANDITS IN LONDON
LONDON, Nov. 5 (CP-Havas).—Two gun-wielding bandits held up four employees of the fashionable Club City today and escaped with about \$1,000. Two male workers at the club, joined by a number of passersby, chased the bandits through West End streets, but were outdistanced.

Tides at Victoria

Time of tides (Pacific standard time) at Victoria, B.C., for the month of November, 1938.

Date	H.M.	H.M.	H.M.	H.M.	H.M.	H.M.	H.M.
1	2:45	3:12	3:41	4:12	4:45	5:18	5:51
2	3:30	4:01	4:30	5:01	5:34	6:07	6:40
3	4:15	4:46	5:15	5:46	6:19	6:52	7:25
4	5:00	5:31	6:00	6:31	7:04	7:37	8:10
5	5:45	6:16	6:45	7:16	7:49	8:22	8:55
6	6:30	7:01	7:30	8:01	8:34	9:07	9:40
7	7:15	7:46	8:15	8:46	9:19	9:52	10:25
8	8:00	8:31	9:00	9:31	10:04	10:37	11:10
9	8:45	9:16	9:45	10:16	10:49	11:22	11:55
10	9:30	10:01	10:30	11:01	11:34	12:07	12:40
11	10:15	10:46	11:15	11:46	12:19	12:52	13:25
12	11:00	11:31	12:00	12:31	13:04	13:37	14:10
13	11:45	12:16	12:45	13:16	13:49	14:22	14:55
14	12:30	13:01	13:30	14:01	14:34	15:07	15:40
15	13:15	13:46	14:15	14:46	15:19	15:52	16:25
16	14:00	14:31	15:00	15:31	16:04	16:37	17:10
17	14:45	15:16	15:45	16:16	16:49	17:22	17:55
18	15:30	16:01	16:30	17:01	17:34	18:07	18:40
19	16:15	16:46	17:15	17:46	18:19	18:52	19:25
20	17:00	17:31	18:00	18:31	19:04	19:37	20:10
21	17:45	18:16	18:45	19:16	19:49	20:22	20:55
22	18:30	19:01	19:30	20:01	20:34	21:07	21:40
23	19:15	19:46	20:15	20:46	21:19	21:52	22:25
24	20:00	20:31	21:00	21:31	22:04	22:37	23:10
25	20:45	21:16	21:45	22:16	22:49	23:22	23:55
26	21:30	22:01	22:30	23:01	23:34	24:07	24:40
27	22:15	22:46	23:15	23:46	24:19	24:52	25:25
28	23:00	23:31	24:00	24:31	25:04	25:37	26:10
29	23:45	24:16	24:45	25:16	25:49	26:22	26:55
30	24:30	25:01	25:30	26:01	26:34	27:07	27:40

The time used in Pacific standard time for the 12th Meridian west. It is counted from 0 to 24 hours, from midnight to midnight. The figures for beach, surge, or tide, are measured from the average level of low water. The height in feet and tenths of a foot measured from the average level of low water. The depth of low water in the still of the Fouquier Drifted, add 1.85 feet to the height of high water as above stated.

FIFTY YEARS AGO TODAY

From The Daily Colonist of November 6, 1888.
Totally Destroyed by Fire.—At about fifteen minutes past twelve a fire was discovered in the Chinese laundry at the corner of Port and Langley Streets, and an alarm was immediately turned in, to which the brigade responded promptly. For fully fifteen minutes after arriving on the scene, they were unable to do anything to check the flames, owing to the lack of water. The fire, however, was the old-fashioned underground pattern. The crew consisting of the owner and one man, saved their lives by wading ashore while their boat still managed to float in the shallow water. The unfortunate sailors of the ship were completely spent the night on the beach, where they managed to partially dry their clothes by a fire of brushwood. The ship now lies fast on the rocks at Foul Bay, partially filled with water while the cargo, with the exception of about 500 staves, has floated ashore and been secured.

The Observation Car

By THE EDITORIAL STAFF

Glancing Over Sport

Do you know that Willie Turnesa, present United States national amateur golf champion, and Johnny Fisher, 1936 winner, are two Simon-pures who stick to the old wooden shafts? Neither will use a club with steel shafts which nearly everybody has today on golf courses all over the world. The chest protector, shin guards and catcher's glove used last season by "Gabby" Hartnett, who drove the Chicago Cubs to a sensational pennant win over the Pirates and Giants, have been placed in the Chicago Museum. Equally looks like the team to start this season in the local football league. They have a strong club but are sadly in need of a goal tender. Doug Laird, fullback, is looking after the net duties until the management scouts up a goaler. I understand they are offering for the services of Wally Rowe, who performed with Victoria United last season and is now with Spencers in the Wednesday League. Equally recently signed George Leggett, "rep" fullback and backbone of the Rainiers in Thistles for several seasons. Pat Fletcher, former Victoria caddy, was in the city recently and is reported doing well in the professional ranks on the Prairies. Pat is a mighty good golfer and we wish him success in the moneyed game.—J.D.

A Big Success!

Congratulations are certainly due to Chairman Percy E. George and his Hallowe'en benefactor committee and all other persons and organizations who helped to make the annual entertainment for school children such a notable success. The fact that only a relatively small amount of damage was done by youthful vandals on the night of October 31, is largely due to the fact that the bonfires provided entertainment and some place for the youngsters to go where they would be kept out of trouble. Of course, privileges are always abused and some of the celebrants persisted in throwing giant firecrackers into the big crowds with the result that several persons received minor burns. It is to be hoped that this practice will be curbed next Halloween, and those persons who attend the fires for entertainment will not be injured by the actions of careless pranksters.—W.F.

City Ownership

The forthcoming aldermanic election campaign, in Victoria bid fair to be of more than usual interest by reason of a movement among a certain section of the voters to have the city assume ownership of public utilities. At present the city operates its own water and sewerage systems, and there are those who claim that light and power should be placed in the same category. A petition is at present being circulated in Victoria, asking the City Council to take a referendum on this question, and it is understood that a slate of six candidates is likely to enter the aldermanic election field on a platform of city ownership of public utilities. No definite arrangements along these lines have yet been made, however, but it is understood that various organizations in the city will meet in the course of the next few days to discuss the question of nominating candidates to fill the slate.—R.M.

Caught on Rebound

"Nobody ever catches me loafing at the store," our tobaccoconist friend proudly informed a customer. "Then you must have a good hiding place," the man quipped. We asked a local amateur historian if he knew anything about the origin of throwing confetti. He told us that it was originated by King Henry VIII to prevent him from seeing his mothers-in-law. If some of the sweet young things who poll their hair up like Tullie the Toller had mirrors wired for sound, and if said mirrors could talk back, we are of the opinion they would bravely revert to their former neat style of coiffure. Their cap would also be warmer during the coming cold weather. Bill, the Broad Street barber, believes shaving might become a pleasant process if some inventor perfected an edible shaving cream. Picture magazines suggest that candid cameramen have as their motto "Look unpleasant, please."—G.B.

CATHEDRAL TO HOLD SERVICE

Remembrance Day Ceremony at Christ Church
On Nov. 13 at 3 P.M.

The annual Remembrance Day cathedral service will be held on November 13 at 3 p.m., and the members of the congregation are asked to be in their seats by 2:45 p.m. His Honor the Lieutenant-Governor will be attending the celebration in the city of Vancouver, hence he will not be at this service. His Worship, Mayor Andrew McGavin and aldermen, the district officer commanding and officers will be present, as well as some naval officers and ratings. The active militia units will be represented. The Dean of Columbia will be in charge and give the blessing.

Rev. A. E. Whitehouse, B.D., will say prayers, and the Dean of Columbia will read the Scripture and give the address. A cordial invitation is extended by the dean and wardens to one and all in the city to attend with their families.

The band of the 5th B.C. Coast Brigade, Royal Canadian Artillery, under Bandmaster Alfred Prescott, will provide the music. The Rainier Sea Cadets, the Boy Scouts and the Girl Guides will attend with their colors, which will be placed in the choir during the service. Representatives of the Army and Navy Veterans and of several branches of the Canadian Legion will attend with their colors, which will also be taken to the choir.

WHY IS ALABAMA CALLED THE YELLOW-HAMMER STATE?

"O name, forever laid, forever dear!"—Pope.

For the name Alabama, there have been recorded over thirty different spellings, but only one apiece, we hope, for its several nicknames. That Alabama should be called the Cotton State and the Cotton Plantation State is easily understandable; also, that it should be known as the Lizard State, for in its early days its streams were full of the reptile. It is not, however, noted

SAYS LIBERTY IS IN DANGER

R. L. Maitland, Conservative Leader, Criticizes Policies Of B.C. Government

VANCOUVER, Nov. 5 (P.—R. L. Maitland, Opposition leader in the Provincial Legislature, said in an address here last night public liberties in British Columbia were being endangered by acts of the present government.

"There is a tendency on the part of the lawmakers in British Columbia to set up a power more powerful than possessed by any government in the past," he said in an address to the Point Grey Conservative Association's annual meeting. "They seem to seek to put themselves in a position where they do not have to take the people into their confidence."

Referring to the legal battle between gasoline companies and the Government over orders of the British Columbia Fuel Board to re-

duce gasoline prices, Mr. Maitland said:

"I don't want you to think I am taking sides; but now we have a public utilities act coming up.

"It is going to be a strange act we shall have in British Columbia, different from anything elsewhere. My opinion is, no man holding a position of that kind (in a utilities commission) should be under the thumb of the Government. If he goes wrong, then for everybody effected, the doors of the courts must be open."

Other matters he touched on:

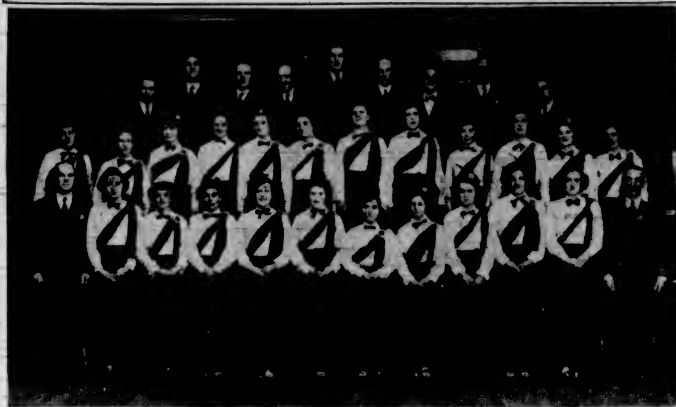
The Redistribution Bill—"The surest sign a government is on the way out, when they begin to gerrymander and redistribute."

Roads—"The biggest business in British Columbia so long as roads are part of the political machine, you'll never get roads. If we come into power, that Highway Commission is not going to be any sham commission."

Unemployment—"We have spent \$50,000,000 in this province for unemployment. What have we got? It must be spent on useful employment."

Young people—"This is our most serious and tragic element. Let them feel they are doing something, getting experience."

Choir Will Give Scottish Concert



The First United Church Choir will give a Scottish concert on Friday, November 18, at the Chamber of Commerce auditorium. The members are shown above as follows: First row, W. G. Fyfe (conductor), Misses Charlotte Crawford, Violet Gillam, May Simpson, Jean Wilson, Mesdames Fred Carver and William Wright; Misses Rose Bardsley, Lauretta McCall, Marion Mitchell and Barbara Martin; George H. Peaker, organist. Second row: Misses Eva Dann, Jean Speedie, Mrs. A. Perry, Misses Georgina McKay, Agnes Petticrew, Ellen Petticrew; Mesdames W. H. Wilson and Syd Shaw; Misses Ethel Mercer, Elsie Robinson, Evelyn Sidwell; Mrs. Walter Fletcher. Third row: J. Bell, W. C. Thompson, W. Cameron, R. Hardy, G. Humeston, S. Oakes, J. Longworth, R. Morrison and J. I. Smith.

Obituary

LUND—At St. Joseph's Hospital on Friday, the death occurred of Joan Ella Lund, infant daughter of Mr. and Mrs. D. Lund, 336 Richmond Road. There remain to survive her parents, besides her parents, her grandparents, Mr. and Mrs. A. H. Lund, Victoria, and Mr. and Mrs. T. G. Smith, Invermere, B.C. Funeral services will be conducted in Sands Mortuary on Monday at 2 o'clock. Rev. Alan Gardiner will officiate, and the remains will be laid at rest in the Royal Oak Burial Park.

DORAN—Rev. J. A. Gaudette celebrated the Requiem Mass for John Patrick Doran in St. Andrew's Cathedral yesterday morning, at which a large congregation was present. An abundance of beautiful floral tributes was received. The following acted as pallbearers: William Neil, William Crawford, William Horne, Robert Pike, Edward Williams and Edward Roberts. The remains were laid at rest in the family plot in Ross Bay Cemetery, Hayward's B.C. Funeral Company, directors.

STAHL—The funeral of Daniel Stahl will be held from Hayward's B.C. Funeral Chapel tomorrow morning at 11 o'clock. Rev. Edwin Bracher officiating, and interment will be made in Royal Oak Burial Park.

ANDERSON—Many sympathizing friends attended the funeral of Wil-

liam Anderson, held from Hayward's B.C. Funeral Chapel yesterday afternoon. Rev. Daniel Walker officiating. The hymns "Abide With Me" and "Peace, Perfect Peace" were sung. The casket and hearse were covered with beautiful floral offerings. Representatives of the Highland Games Association and the Stonemasons' Society, of which organization Mr. Anderson had been a member, were present. The following were pallbearers: William Anderson, Thomas Anderson, David Anderson and Robert Anderson, sons of the deceased. The remains were laid at rest in the family plot in Ross Bay Cemetery.

MCDONALD—Funeral services for Miss Minnie Gertrude McDonald took place yesterday afternoon in Sands Mortuary, Ltd. Rev. Canon Pearce conducted the rites, during which Mrs. S. M. Morton rendered the solo, "Beautiful Isle of Somewhere," and the congregational hymn sung was "Peace, Perfect Peace." The following acted as pallbearers: J. E. Sladen, L. Thomson, W. Ballantyne, A. F. Chubb, L. W. Goddard and T. W. Walker. The remains were then forwarded to Royal Oak Crematorium for cremation.

DOOLEY—The funeral of Francis Dooley was held on Saturday afternoon from McCall Bros' Funeral Home and was attended by a large number of friends. Rev. F. W. McKinnon, assisted by Rev. A. D. Reid, D.D., conducted the service, during which the hymns "Nearer, My God, to Thee" and "Rock of Ages" were sung. Interment was made in Col-

wood Burial Park, with the following as pallbearers: H. Clear, R. Richards, G. Pagett, C. Ballam, A. Anderson and R. E. Robinson.

MCKENZIE—At the Royal Jubilee Hospital on Friday evening, there passed away John Glendenning McKenzie, aged sixty-five years, of 240 Russell Street, Victoria West. Mr. McKenzie was born in Scotland and had been a resident here for the last thirty-five years. He is mourned by his daughter, Mrs. R. A. McMillan, and son, Frank, at home, also a grandchild, Nancy. Mrs. McKenzie passed away in October of this year. The funeral will take place on Tuesday afternoon McCall Bros' Funeral Home at 2 o'clock. Rev. A. D. Reid, D.D., will conduct the service, after which interment will be made in Colwood Burial Park.

PETER T. LUSCOMBE BURIED AT ROSS BAY

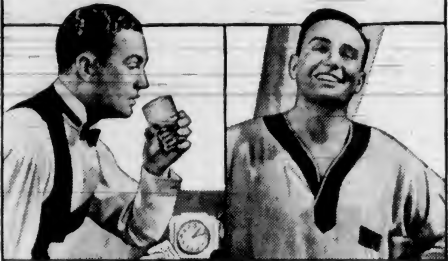
A large congregation of sympathizing friends attended the funeral of Peter Turner Luscombe held yesterday afternoon from Hayward's B.C. Funeral Chapel. Rev. James Hood conducted the service, and the hymns sung were "Nearer, My God, to Thee" and "What a Friend We Have in Jesus," and Mrs. S. M. Morton rendered the solo, "The Old Rugged Cross." A profusion of beautiful floral tributes surrounded the casket. There were delegations present

from the Canadian Legion, Pro Patria Branch; the Knights of Pythias, Lodge Far West No. 1; the Women's Auxiliary of the Britannia Branch, Canadian Legion, and Mrs. E. Ripley represented the Women's Branch, Canadian Legion, and W. J. S. Moorhead, V.E. and A. Lockie, Auxiliary of the Pro Patria Branch, Canadian Legion.

The following were the pallbearers: W. J. Carter and S. R. Carter, of the Knights of Pythias; J. Shirreff, of the Knights of Pythias; and D. Jones, of the Pro Patria Branch, Canadian Legion, and W. J. S. Moorhead, V.E. and A. Lockie, Auxiliary of the Pro Patria Branch, Canadian Legion.

& Taylor Bakery. The remains were laid at rest in the family plot in Ross Bay Cemetery. The services at the graveside were conducted by G. W. Allison, C.C.; E. S. Moorhead, V.E. and A. Lockie, prelate, of the Knights of Pythias.

NEVER SLEEP ON AN UPSET STOMACH



Often neutralizing excess stomach acids can make the whole world smile in the morning

To relieve the effects of over-indulgence—escape "acid indigestion" that can ruin the whole next day—simply do this:

Take 2 tablespoonfuls of Phillips' Milk of Magnesia in a glass of water—AT BEDTIME.

While you sleep, this wonderful alkaliizer will be sweetening your stomach... easing the upset-feeling and nausea... helping to bring back a "normal" feeling. By morning you feel like a million.

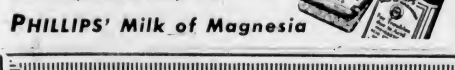
Then—when you wake—take two more tablespoonfuls of Phillips' Milk

of Magnesia with the juice of a whole orange.

That is the quickest, simplest, easiest way to overcome the bad effects of too much eating, smoking or drinking. Thousands use it.

But—when you buy, make sure you get the Real Article. Never ask for "milk of magnesia" alone—always ask for "Phillips' Milk of Magnesia"—the kind many doctors endorse.

MADE IN CANADA



PHILLIPS' Milk of Magnesia

To Community Chest Canvassers

You are working splendidly. Victory is almost within your grasp. Zero hour is approaching and we are still 25% short of our objective. Just that little extra effort and the campaign will be won. Members of Community Chest organizations throughout Canada are watching you. We believe that with the help of the citizens of Greater Victoria success will be yours. You deserve to win in such a splendid cause.

R. H. B. KER
Campaign
Chairman

F. E. WINSLOW
Chairman of
Community Chest
Board

DUNCAN MacBRIDE
Campaign
Vice-Chairman

Phones:
G 1012 - E 7911

1205 Government Street
9 A.M. to 9 P.M.

N.B.—The public may be interested to know that six hundred of their fellow Victorians are canvassing the City voluntarily. Please meet them in the friendly and generous way for which Victoria is rightly famous.

THIS SPACE DONATED

612-16 Fort St. KIRKHAM'S
Daily Delivery
Reliable Foods
SUPPORT THE CHEST

CANVAS WATERPROOF CLOTHING
Oilskin and Rubber Suits - Coats - Hats - Rubber Boots - Pack Sacks - Etc.
F. JEUNE & BRO., LTD.
578 JOHNSON STREET

SAWDUST
We have contracted with a new source of supply for enough Sawdust for every burner in Victoria and can guarantee Sawdust for another 200 installations.
Phone E 4101 ALERT SERVICE CO. 749 Broughton St.

For Fire and Automobile Insurance, Rentals and Real Estate Consult
ELSIE B. RICHARDS
Suite 7, Metropolitan Building, Opposite Postoffice
PHONE EMPIRE 7722

NOTICE
Victoria City Tax Sale
MONDAY, NOVEMBER 7, 1938
Property owners must pay their 1936 taxes before the above date in order to keep their property from tax sale.
GEO. A. OKELL,
Assessor and Collector.

NO. 1 FIR SAWDUST
FROM COLWOOD MILL.
Per unit, in two unit lots \$3.50
We recommend this for furnace burners.
MANNING & SHAW FUELS
1910 STORE ST. E 0624

Reserve Now
For Christmas
Comforters
Feather Down Comforters in beautiful Paisley combinations from \$5.95
Free Storage Till Christmas
CHAMPION'S, LTD.
717 FORT STREET
We Support the Community Chest

Relieve Taxation EASE TAX BURDENS
HANDY MAN
GARDENING
CARPENTRY
PAINTING
HOUSEWORK
OR FOR
ANY JOB
Phone G 8104
CITY RELIEF OFFICE

RABBIT BREEDERS
The monthly meeting of the British Columbia Provincial Rabbit

WOOD and COAL SAWDUST
500 Sacks
J. E. PAINTER & SONS
417 CORMORANT ST. PHONE G 3411

SAN FRANCISCO HOTEL Stewart
DOWN TOWN
On Geary St. just above Powell - the prime hotel location and within easy walking distance of the city.

WITH BATH \$2.50 \$3 and \$3.50
One Person
Two Persons \$3.50, \$4.00, \$4.50, \$5
Without Bath: One \$1.75, Two \$2.50
EXCELLENT DINING ROOM AT MODERATE PRICES
Respectful to older and complete facilities for the convenience of guests.
Chas. A. & Margaret Stewart, Proprietors

Put Life in Your RADIO
with
BURGESS Radio Batteries
They have EXTRA POWER
A Great Engineering Achievement!

Always buy a BURGESS Battery

Breeders' Association will be held on Tuesday evening at 8 o'clock at 419 Belleville Street. Final arrangements for the winter show to be held at the Willows on November 26 will be made.

CLUB TO HEAR R. L. MAITLAND

Conservative Leader Will Address Gyros Monday In Pacific Club

CLUB CALENDAR
MONDAY - Gyro Club luncheon meeting, Pacific Club, 12:10 p.m.
TUESDAY - Kiwanis Club luncheon meeting, Empress Hotel, 12:10 p.m. Victoria Business and Professional Women's Club open house, club-rooms, 2 p.m.
THURSDAY - Rotary Club luncheon meeting, Empress Hotel, 12:10 p.m. Kinsmen Club dinner meeting, Spencer's dining-room, 6:15 p.m.

R. L. Maitland, K.C., leader of the Conservative party in British Columbia, and of the Opposition in the Legislative Assembly, will address members of the Gyro Club on Monday. Mr. Maitland will take as his subject, "The Power of Words." The luncheon will be held in the Pacific Club instead of the Empress Hotel as usual.

The new process of preserving fruits and vegetables in cold storage which enables keeping them in their natural state will be described by Rotarian W. B. Wilson at the Rotary Club luncheon on Thursday. As a special feature, the clubmen will be served with fruits and vegetables that have been preserved under the new process.

Robert Hosking, national secretary of the Y.M.C.A., will be the speaker at the Kiwanis Club annual meeting on Tuesday. A. W. Trevett will be guest soloist. Election of the board of directors and vice-president will also be held.

Open house will be held by the Victoria Business and Professional Women's Club in the club-rooms on Tuesday evening. The Kinsmen Club will hold a "mystery night" under the direction of Ernest H. Harris and George Patt at their dinner meeting on Thursday.

Ward Three Liberal Association will hold a court whist drive at the Liberal headquarters, Government Street, on Thursday evening at 8 o'clock. The public is cordially invited to attend.

Announcements

Is There a Woman whose soul is so dead to beauty that she is able to remain indifferent to that most ugly of disfigurements, superfluous hair? No, no, her heart she just nates it-but fears, which are, unless, often prevent her from taking the necessary steps to have it removed. C and see Miss Hanman. Fear may be your companion when you enter her office, but happiness and relief will accompany you when you leave. 503 Sayward Rd. - Victoria. Phone G 7642.

Annual Poppy Social will be held in the Legion Hall, Langford, November 11, 8 p.m. Musical programme. Special features. Refreshments. Admission, 25 cents.

Christmas Cards - Private Greeting Cards - personal and distinctive. Complete selections to choose from our sample books at The Colonist Printing Department.

Armistice Ball, Amputation Association, Empress Hotel, Thursday, November 10. Tickle's eight-piece orchestra. Dancing 9-2 a.m.

On the Seafloor - The late, Mr. Virtue's Oak Bay Hotel, now under the name, The Old Charming Inn. Miss Ewing.

The Aristocrat Among Purses: A unique gift for Christmas; special offer. Phone Edwards, "Vindobona." E 0608.

Simplified Shorthand - See "My Secretary's" advertisement under Educational column.

Seaman's Institute, bridge, mah jong, tea; Empress Hotel, Wednesday, November 16, 10:00.

Rummage Sale, to be held at Angus Campbell's old store, November 12. Catholic Women's League.

The King's Daughters' Christmas Bazaar, December 3, in the rooms.

Paisley Cleaners and Dyers. We call and deliver G 3724.

27 million sales prove that Pepsodent Tooth Powder containing Irium has taken the country by storm. Facts are facts! New, improved Pepsodent Powder can help you, too, to win a brighter, naturally sparkling smile, easily and quickly!

Pepsodent Powder contains that remarkable new fast-action cleansing agent... Irium. And that means something. For Irium helps quickly to brush away stubborn, clinging surface stains. And once this is done, Pepsodent can polish your teeth to brilliant, natural radiance!

Pepsodent Powder containing Irium is fast... thorough... and SAFE in its action on teeth! It contains NO BLEACH, NO GRIT, NO PUMICE! Try it... for a winning smile!

NOTE:
Pepsodent Tooth Paste is the only tooth paste containing Irium.
*Pepsodent's trade mark for Pepsodent Aftershave

IRIUM... REASON FOR 27 MILLION SALES OF PEPSODENT POWDER!

PEPSODENT TOOTH POWDER containing IRIUM
makes teeth glisten and gleam as they naturally should

When Sergeant Must Be Careful



Barrack Room Orders Must Be Modified When This Drill Sergeant Instructs Members of the Women's Auxiliary Territorial Service.

City and District

False Alarms—Two false alarms were attended by the Oak Bay fire department shortly after 9:30 o'clock last night, at the 3700 block Cadboro Bay Road and 950 Beach Drive.

Gasoline Stolen—Jack Wilkinson reported to police, yesterday, that a thief who smashed a gasoline pump lock in his garage at the corner of Cook Street and Fairfield Road, stole twelve gallons of gasoline.

Vital Statistics Given—During September, 1,188 births, 530 deaths and 617 marriages were reported in the Province, according to the Vital Statistics Branch of the Provincial Health Board.

Money Stolen—Harry Plinn, dispatcher at the Blue Line, Yates Street, reported to police that about 6 a.m. yesterday, two pay envelopes containing a total of \$32.76 had been stolen from his office.

Purse Stolen—Mrs. R. W. Ward, Royal Oak, informed police yesterday morning that her purse, containing \$56.50, was stolen from a counter while she was shopping in a Douglas Street store.

City Buildings—Fifteen building permits for work estimated to cost \$19,800 were issued at the City Hall during the past week. Permits were taken out for one new dwelling, to cost \$2,200, and a block of stores, to cost \$8,500.

Bears Colored Blooms—A chrysanthemum stem bearing three colored blooms of pink and bright yellow, was brought to The Colonist office yesterday by H. Dunnell, 1989 Waterloo Road. Two of the blooms were pink.

Work In Dardanelles—Work has been progressing for several days on putting the street railway tracks through the Dardanelles in order to ensure proper maintenance of the line during bad weather. Just to what extent the work will be

carried on is a matter of doubt, depending upon the final decision regarding continuation of the street railway system.

Minimum Wage Set—The British Columbia Industrial Relations Board has set a minimum rate of seventy-five cents an hour for carpenters in building trades at work in Vancouver and vicinity. Adam Bell, chairman of the board, announced yesterday. A similar order at a slightly lower rate went into effect in Victoria about a year ago, with adjustments since.

Boy Missing—Charles Madden, fourteen, 126-1-3 Dallas Road, who left his home on Tuesday last, has not returned, police were informed last night. At the time of his disappearance he was wearing dark blue trousers, brown check shirt and black and white check zipper coat. He is five feet, ten inches, weighs 145 pounds, and has fair hair and brown eyes.

Tax Sale Tomorrow—A list of 265 properties has been prepared for the city's annual tax sale, which will be held tomorrow, this list being the smallest since 1932. Approximately 600 properties were listed for sale last year, and 259 were actually bought in by the city. This year's list is expected to be reduced by several property owners paying their arrears of taxes before the commencement of the sale.

Wrongly Classified—In the list of graduates at the Autumn congregation of the University of British Columbia, a mistake was made in the classifying of Norris Harwood, of this city. In the list issued, Mr. Harwood's name appeared among those who "passed unranked." He has received official intimation that he should have appeared as having "passed first class."

Ferry Issue Obscure—No immediate action will be taken by the Provincial Government to restore the Mill Bay ferry service, Hon. F. M. MacPherson said yesterday. The Minister of Public Works pointed to statements made at Duncan to the effect that road facilities between that city and Victoria should be improved. Victoria and Saanich agencies, on the other hand, are pressing for restoration of the service.

Move Relief Camp—Following Winter relief camp on the West Coast route, a provincial relief camp beyond Otter Point has been moved further along the route where the next stage of the work will be carried out, it was announced yesterday at the Legislative Buildings. The route to be followed will be one withdrawn from the edge of the shore, avoiding expensive bridging at minor gullies prevalent in the area. It was said.

Directed Drama—In the review of the Victoria Theatre Association's splendid presentation of Emlin Williams' psychological drama, "Night Must Fall," the name of the director, H. S. Hurn, was inadvertently omitted, although all who saw the play were conscious of the fact that the direction was a highly important element in what was conceded by many of those present to be one of the best amateur things ever given on the local stage.

Disturbs Thieves—When making his rounds at 2:45 o'clock yesterday morning, Constable Thomas Banister noticed a light flashing in the Northwestern Creamery, Ltd., at 1015 Yates Street. He immediately telephoned the police station after finding the premises locked. Sergeant Arthur H. Bishop secured a key to the creamery, and upon entering found the dial had been knocked off the office safe. Police found a punch and a marlin spike on the floor and a tobacco pouch on the roof, but no trace of the safecracker. There was no sign of forcible entry to the premises.

Numerical Telephone List—Diggon-Hibben, Limited, have just issued the numerical telephone list for 1938-39. Of all listings in Victoria district, also the Sidney, Alton, Belmont, Colquhoun and Keating exchanges are given separately. Garden and Empire exchanges are also in separate groups. With the numerical telephone list the name of a subscriber whose number only is known may be readily ascertained. Completion of the numerical telephone list disclosed the fact that there more than four thousand changes, including deletions, new subscribers and changes in name, have been made since the last issue, was published.

The Daily Cross-Word Puzzle

ACROSS
1. River of Europe.
5. Spoken.
9. Small load.
12. To inspire.
14. Constellation.
15. Giant.
16. Smallest quantity.
18. Among.
20. Unusual.
21. Pronoun.
22. By.
24. Hail.
26. Cry.
28. Lump of metal.
30. To pack.
32. To lie hidden.
35. Mistakes.
37. Takes court action.
39. Cravat.
40. Branches.
42. Corded cloth (pl.).
44. Alongside.
45. English resort.
47. S. Amer. mammal.
49. Part of "to be."
51. British prison.
53. Hulled corn (pl.).
56. Mistaken.
59. Actual.
60. Literary scraps.
61. Reserve.
62. Wet earth.
64. Incline.
65. To spread for drying.

DOWN
1. Coterie.
2. Tropical blackbird.
3. Things done.
4. Wanders.
6. Conjunction.
7. A male sheep.
8. Exchange premium.
10. Grants use of.

9. Preserve.
10. Plant genus.
11. Courageous.
13. Standard quantities.
17. Image.
19. Periods.
22. Mimics.
23. To weary.
25. To rain heavily.
27. Conjunction.
29. To seize.
31. To cry.
33. Bone.
34. Wedding piece.
36. Platform.
38. Resorts.
41. Series of steps.
43. To frighten.
46. Hut.
48. Catkin.
49. MAN's name.
50. Bill of fare.
52. Mother of Apollo.
54. Step.
55. Wheelless vehicle.
57. Unchivalrous person.
58. Taste.
62. Symbol for cerium.

ANSWER TO YESTERDAY'S PUZZLE

FLASH! HERE'S JOYFUL NEWS FOR MUSIC LOVERS!

ENJOY
VICTOR RECORDS
AND RADIO WITH
THIS NEW
RCA VICTROLA
Model U-60 \$0995

Here's a completely new RCA Victrola and radio combined. Short and long wave reception and new improved RCA Victor Electric Tuning.

FLETCHER BROS.
(VICTORIA) LTD.
1130 Douglas Street Phone G 7148

AUTOMATIC Coal Stokers
Reduce Fuel Cost

Quotations Gladly Furnished Without Charge on Furnaces and Furnace Repairs

Pacific Sheet Metal Works Ltd.
1009 YATES STREET PHONE E 1014
We Support the Community Chest

LATE VACATIONISTS
GO BY STREAMLINED CRUISER COACHES

San Francisco	\$20.50 Return
Los Angeles	\$35.20
San Diego	\$38.85

50¢ EXTRA VIA REDWOOD HIGHWAY ONE WAY

New York - \$79.85 Return Chicago - \$60.60 Return

Gray Line Travel Bureau
756 Yates Street TICKETS DELIVERED FREE OF CHARGE Phone E 3833

NOTICE

NO. 1 FIR MILLWOOD \$2.50
Best in town. Heavy bark. Per cord

NO. 1 FIR EDGINGS \$2.75
Split ready for stove. Per cord

INSIDE WOOD \$4.00
Ready to burn. Per cord

62647 G. Harknett 62647
Sole Agent, Lemon, Gonnason Wood

GOOD FOR HEALTH
FRESH GROUND WHEAT—Made From No. 1 Alberta Hard Wheat at Our Plant

FOR BREAD - BISCUITS - MIXINGS, ETC.	10-lb. bags	25-lb. bags	50-lb. bags
CRACKED WHEAT	20¢	35¢	75¢
Whole Wheat	25¢	45¢	81.00

SCOTT & PEDEN, LTD.
STORE AND CORMORANT STREETS, (Opposite E. & N. Railway)
Phone G 7131 No Retailer

THERMAL AUTOMATIC STOKER
INSTALLED \$225.00

PHONE G 6712

Made by MARINE IRON WORKS, 515 Pembroke Street
On View at Rose Fuel Company and Camosun Coal Company

"Torchy" Peden Is After Thirty-Third Six-Day Cycle Win

CHICAGO, Nov. 5 (AP)—A field of twelve teams, headed by the Victoria, B.C., combination of Torchy and Doug Peden, recent conquerors in the Montreal race, will open Chicago's fortieth international six-day bike race Sunday night at the Stadium.

Torchy Peden will be seeking his thirty-third championship since entering six-day competition. Chief opposition of the Peden was expected from the German pair of Heinz Vopel and Gustav Killian and the American team of Jim Walkover and Al Crossley who finished second and third, respectively, at Montreal.

CONSERVATIVES OF SAANICH TO MEET ON TUESDAY NIGHT

Saanich Conservatives will hold their monthly meeting on Tuesday, at the Conservative rooms, Campbell Building. A report on the Kamloops convention will be given. All members are requested to be present, as important business is to be discussed.

REGULAR PAINS
No longer need the calendar dictate to you! There is freedom from pain and worry and a forever condition for girls and women who use
DR. CHASE'S PARADOL

PERSONAL ITEMS and SOCIAL HAPPENINGS

Clubs-Societies

Princess Patricia Lodge
Princess Patricia Lodge No. 238, Daughters of St. George, held a successful bazaar in the K. of O. Hall on Friday. Mrs. Muckle, the district deputy, declared the affair open and was presented with a beautiful bouquet of bronze and white chrysanthemums by the president, Mrs. E. Campbell. Mrs. M. Wright, bazaar convener, presented corsage bouquets to the president and to Mrs. C. P. Armstrong, a much-loved member, who has belonged to the order for forty-four years, and who assisted the president in welcoming the guests. Mrs. E. Duncan had charge of the tea tables. Mrs. J. Millar was the "lady with the thousand pockets." Mrs. E. Morrish and Mrs. J. Beadle were at the needlework stall. Mrs. E. Burke, "superfruitful," Mrs. E. Sparkes, contests; Mrs. S. Dolphin, tea-cup reading; Mrs. H. Renfrew and Mrs. K. Cambrey, candy stall, which was decorated in the form of a red and white pagoda, with a red and white candy house standing on a mirror, with dolls dressed as soldiers standing guard. At 7:30 o'clock a business meeting was held and three new applications for membership were received. After the meeting, a card game and dance were held and prizes presented.

Oak Bay O.E.S.

Oak Bay Chapter, No. 42, O.E.S., held a successful bazaar on Wednesday in the Oak Bay Theatre Hall, under the general convener, Mrs. J. A. Anderson. Mrs. W. Wilby, grand elector of the grand chapter, was introduced by Mrs. C. Harrison, worthy matron of the chapter. Mrs. Wilby was presented with a lovely bouquet of pink chrysanthemums, and then declared the bazaar open. The tea table was decorated with silver baskets containing pink and yellow chrysanthemums, and was in charge of Mrs. V. Green and Mrs. R. Henderson. Those pouring tea were Mrs. J. Rose, Miss A. McCann, Mrs. C. Rippingale



MISS DAPHNE HALE

The Marriage of Miss Daphne Hale, Only Daughter of Mr. and Mrs. F. Maris Hale, Victoria, to Mr. James A. F. Mutter, Elder Son of Mr. and Mrs. A. A. Mutter, Duncan, B.C., Will Take Place on Wednesday at St. Matthias' Church, Foul Bay.

MR. JAMES A. F. MUTTER

and Mrs. S. Dawe, all past worthy matrons of Oak Bay Chapter. The fancywork stall was in charge of Mrs. J. Tubman and Mrs. W. Murphy; the home cooking, Mrs. E. Taylor and Mrs. R. Kinney; the aprons, Mrs. C. McAllister and Mrs. Giddy; candy stall, Mrs. Rushton and Mrs. Lynne. There was bridge in the evening in charge of Mr. E.

Boucher, past patron of the chapter. The prizes for bridge were won by Mrs. D. Phelps, Mrs. C. McDonald, Mr. Blashfield and Mr. Rippingale; for five hundred, Mrs. Sampson and Mrs. Rance won the awards.

Cheminus W.B.A.
The Cheminus W.B.A. Review No. 19 met in the small hall for its monthly business session on Thursday evening. The president in the chair. The ceremony of initiation was put on by the review, one new candidate being received. Mrs. Erickson reported on hospital patients and several are still under medical treatment. Letters of thanks from Victoria Review and from Mrs. LeGallais, provincial health supervisor, were read, as also many letters of appreciation for gifts and flowers to sick members. Members were

asked to bring in aprons and novelties in good time for the committee to arrange for the sale. Tea and other details were left over until the next meeting. Mrs. J. Cook, in charge of the supper room, was responsible for attractive hallowe'en decorations.

St. Joseph's Bazaar
The Ladies' Auxiliary to St. Joseph's Hospital will hold the annual bazaar on Tuesday, November 15, at the Nurses' Home, starting at 10:30 a.m. and continuing during the afternoon. Mrs. F. J. Sehl, the president, will be the general convener and others in charge will be as follows: Fancywork, Mesdames Blair Reid, C. A. Sablin, E. Hornsby, W. W. Baines, J. S. Akins and A. L. Brown; novelties, Mesdames F. B. Dixon, Gilbert Fraser and P. M. Dickinson; fish pond, Miss Whiteside; candy, Mrs. N. B. Hall, Mrs. F. M. Bryant and Mme. Desruibe; home cooking, Mesdames William McManus, G. M. Henderson, T. S. McLaughlin, P. Cridde, Charles Fagan and F. T. Porter; tea, Mrs. Llewellyn Jones and Mrs. F. W. Gill. Mrs. C. E. Wilson will have charge of the decorations in the tea room and table.

Pro Patria W.A.
The Pro Patria W.A. met in the Eagles' Hall, Government Street, on Tuesday, the president, Mrs. D. Muir, in the chair. A new member, Mrs. J. Macmillan, was welcomed. Mrs. M. Macneil was appointed delegate to the Women's Provincial Command meeting in Vancouver on November 17. Mrs. B. Ripley and Mrs. J. Hodge reported visiting returned men in both hospitals and several members in their homes. The annual Remembrance Day tea will be held in Spencer's dining room on Tuesday at 2:30 p.m. Contract and auction bridge will be played, and tea guests will be welcome. A shower will be held at the home of Mrs. M. Chernoff, 1328 Grant Street, at 8 p.m. tomorrow for the indoor garden party to take place on November 15 in the Eagles' Hall at 2:30 p.m.

Bridge Club
Miss Betty Lansdell was hostess recently to members of the Chisler's Bridge Club at her home on Graham Street. Refreshments were served and prizes were won by Miss Ruth Bennett and Mrs. Lansdell. The guest of the evening was Mrs. Lansdell. The next meeting will be held at the home of Miss Ruth Bennett, Manchester Road.

Joint Bazaar
The Dean of Columbia, Very Rev. Spencer Elliott, will open the annual missionary bazaar to be held in the gymnasium of the Memorial Hall on Wednesday, November 16, at 2 p.m. The bazaar is under the auspices of three branches of the Cathedral Women's Auxiliary, the Senior Evening Branch, the Business Women, and the girls' branches. Miss Gill, president of the senior branch, is

general convener. There will be a good display of useful gifts, home cooking and novelties. Afternoon tea will be served under the convener'ship of Mrs. C. W. Brooks, president of the Business Women's Branch, and Mrs. Hichens-Smith. A musical programme for the afternoon is being arranged by Miss Jean Elliott and Miss Peggy Walton.

Altar Society
A meeting of the Catholic Ladies' Altar Society of Salspring Island was held on Thursday at the home of Mrs. Ross Young. Mrs. D. Fyvie presided. Final arrangements were made for the fourteenth annual military five hundred card party and social evening to be held on Wednesday evening at 8:15 o'clock. Rev. Father Schelen will be master of ceremonies for the evening. Mrs. G. St. Denis will have charge of the filled cedar chest, and a stall of fancywork will be in the hands of Mrs. L. King and Mrs. R. Manwell. Home-made candy will be sold by Mrs. G. E. Akerman, and supper arrangements will be in charge of Mrs. Ross Young. Prizes will be given.

Fairfield W.A.
The monthly meeting of the Fairfield W.A. was held at the home of Mrs. Schroeder, Hollywood Crescent, on Thursday afternoon. Reports of the treasurer and secretary proved satisfactory. Final arrangements were made for the sale of work to be held in the Sunday School room on Friday, December 2, at 3 p.m. Afternoon tea will be served from 3 to 5 o'clock and supper will be served at 6:30 o'clock. Convener for the sale will be Mrs. Eric Thompson, work stall; Mrs. Benson and Mrs. Charlton, home cooking; Mrs. G. Green, tea; C.G.I.T., candy; and Mrs. Moon, supper. Refreshments were served by the hostess, assisted by Mrs. Worth and Mrs. McLean.

Altar Society
A bridge and five hundred card party, under the auspices of the Altar Society, Sacred Heart Church, will be held in the Lake Hill Community Hall on Tuesday evening at 8 o'clock. There will be prizes and refreshments. A cordial invitation is extended to all.

Native Daughters
The monthly meeting of the Native Daughters of British Columbia, Post No. 3, will be held on Wednesday at 8 p.m. in the K. of O. Hall with the chief factor, Mrs. R. Creech, presiding. The initiation ceremony will take place.

Group "B" to Meet
Group "B" of First United Church will meet at 2:45 p.m. tomorrow afternoon at the home of Mrs. H. B. Dawson, at the corner of Dallas Road and Douglas Street. Mrs. W. H. Gibson, a former missionary, will be the guest speaker.

St. Alban's L.S.
St. Alban's Ladies' Society will meet in the hall at 2:30 p.m. on

A Golden Wedding Couple



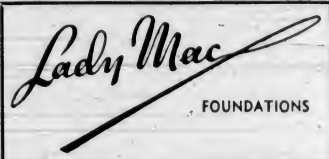
CAPT. AND MRS. V. JACOBSON

Will be "at home" to their friends on Thursday, from 3 to 6 o'clock and from 7 to 9 o'clock in the evening, the occasion being the fiftieth anniversary of their wedding which took place in the First Presbyterian Church, 1404 Douglas Avenue, on November 10, 1888. Rev. Dr. Donald Fraser officiating. The reception will be held at 499 Head Street.

Victoria's Exclusive Corset Shop

Is Most Pleased to Announce

A DEMONSTRATION OF

Thursday
November
10Saturday
November
12

MRS. B. WHALEY, direct representative of Lady Mac Co., will be in our shop Thursday, and Saturday, of this week with a complete showing of the newest creations of Foundation Garments for this Fall and Winter.

"LADY MAC" GARMENTS are designed and styled as individual and exclusive as your own figure and are priced to suit most every budget.

Garments will be modelled if desired. Appointments for fittings may be arranged by telephone. Shop hours: 9 to 6.

Catherine Wilson's Corset Shop

635 YATES STREET, AT BROAD

TELEPHONE E 3333

NEW HANDBAGS—

Popular Colors.....

1.25

A. K. LOVE, LTD.

104 VIEW STREET (Up From Douglas)

Chrysanthemum
Tea

Saturday Afternoon

November 12—3:15 to 5:15 o'clock

Large Display of Exquisite Blooms

BALLROOM
EMPRESS HOTEL

Reservations With Head Waiter

THE PRICELESS

Prestige

OF
LITTLE & TAYLOR

DIAMOND RINGS

ADDS NOTHING TO THE COST

Little & Taylor diamond rings are not only smarter and finer in design but they embody the quality which distinguishes them from ordinary diamond rings—quality that insures sound investment value. You can see the difference in diamonds only one way—by comparison.

BUY NOW FOR CHRISTMAS

LITTLE & TAYLOR

GEM SPECIALISTS

1209 DOUGLAS STREET - SAYWARD BLDG. - PHONE G 5812

THE STORE WHERE YOUTH IS SERVED

AMPUTATION ASSOCIATION
ARMISTICE BALL

EMPRESS HOTEL, THURSDAY, NOVEMBER 10

Wm. Tickle's 8-Piece Empress Hotel Orchestra

Dancing, 9 P.M. to 2 A.M. Tickets, \$1.00 Each

Tickets Can Be Obtained From Capitol Shoe Repairs, Fort Street; Empress Hotel or Members of the Association

For "MINUTE FACIALS"

Parfait Facial Pads Provide "A" An all-day-long radiant vital freshness. Freedom from closed, enlarged pores by depositing a powder base to make your powder and rouge stay longer. Complete with carrying case for purse. 35¢ and 75¢

OWL DRUG CO., LTD.

Prescription Specialists for Over Fifty Years

Campbell Block, Cor. Douglas and Fort Streets, Phone G 9133

We Support the Community Chest

EXTRA SPECIAL LOW PRICES ON A
GROUP OF FUR-TRIMMED COATS
GORDON ELLIS, LTD.1197 Government
Street

LA JOLLA, Cal.

A Hotel With Personality, Charm and Homelike Atmosphere. Fine Dining. Excellent Food. American Plan From \$15.00. European From \$15.00. The GRIFPIN, Proprietors.

BUY FROM A FUR
SPECIALIST

**Fur Coats
Reduced**
Save 15% to 33 1/3%

• WE WILL GLADLY
EXTEND CREDIT
TO APPROVED
ACCOUNTS



YOU COULD NOT BUY WHOLESALE
FOR LESS!

- GREY SIBERIAN SQUIRREL BACK COATS—With square shoulders and narrow tailored collar. \$119.50 Regular \$185.00
- BLACK CARACUL HEAD COATS—Box swaggar styles. Regular \$75.00 \$39.50
- GENUINE HUDSON SEAL COATS—The latest models in box swaggar and semi-fitted styles. Regular \$245.00 \$169.50
- BLACK PERSIAN LAMB PAW COATS—Latest models. Size 16 only. Regular \$195.00 \$119.50
- GREY BROADTAIL COATS—Trimmed with grey squirrel collar. Regular \$95.00 \$69.50
- CANADIAN MUSKRAT COATS—In box swaggar styles. Regular value \$125.00 \$89.50
- WHITE LAPIN EVENING COATS—In the latest box swaggar style—full-length coats. Regular \$95.00 \$59.50
- RUSSIAN WATER RAT COATS—Regular \$75.00 \$59.50
- GENUINE HUDSON SEAL HEAD COATS—Made in the very newest and smartest styles. All sizes. The greatest values ever offered in the fur trade. Reduced to only \$45.00

THE LARGEST STOCK IN THE CITY TO CHOOSE FROM!

FOSTER'S FUR STORE

753 YATES ST.

VICTORIA LTD.

A.E. ALEXANDOR Pres.

WE SUPPORT THE COMMUNITY CHEST

Social Activities and Notes of Personal Interest

ENGAGEMENTS

WEST-MERRIMAN
Mr. and Mrs. W. V. Merriman, 1605 Blenheim Street, announce the engagement of their only daughter, Elaine Roberts, to Mr. Lawrence Edward West, R.C.N., youngest son of Mr. and Mrs. D. S. West. The wedding will take place early in December.

BECKWITH-BAKER
The engagement is announced of Ada Christobelle, second daughter of Mrs. M. Baker, 2665 Rose Street, to Mr. Thomas Frederick Beckwith, eldest son of Mr. and Mrs. P. Beckwith, 82 Hampton Road, Saanich.

P.S. News

OAK BAY
The Oak Bay Society will meet on Tuesday at 8 p.m. All interested young people are invited to attend.

ESQUIMALT
The monthly meeting of the Esquimalt Institute will be held on Tuesday evening at 7:45 o'clock, at the home of Mrs. N. Kelly, 1357 Esquimalt Road.

Special for Saturday and Monday

POTATO RICER, in blue, green and ivory. Indispensable in the kitchen. Each 35c

McLennan, McFeely & Prior, Ltd.
1400 Government Street G 1111

OUR GRACIOUS QUEEN
ELIZABETH
and Her Daughters

SUPERB 24-PAGE
SOUVENIR BOOK
FREE INSIDE EVERY
COPY OF
WOMAN & HOME
GET IT TODAY PRICE NOW REDUCED TO 15 CENTS

THE AGA COOKING STOVE

Here at Last!

The new heat storage stove that revolutionizes cooking! Lightning fast—it burns continuously—perfect roasting and baking from perfect ovens. Safe, clean, fully automatic and thermostatically controlled.

AMAZINGLY ECONOMICAL

GUARANTEED MAXIMUM FUEL COST \$28.00 PER YEAR

For Descriptive Literature Write to:

L. Scott-Moncrieff
1276 HOWE STREET VANCOUVER, B.C.

Victoria's Newest English COFFEE ROOM

BREAKFASTS - LUNCHES - TEAS - DINNERS
—Private Parties Accommodated—

Served in a Real English Atmosphere of Beautiful Antique Furnishings
SPECIAL BUSINESS MAN'S LUNCH WITH COUNTER SERVICE

Old English Coffee Room
DOUGLAS HOTEL (Miss M. Richards of the Cowichan Bay Inn)

Headquarters of
THE REMEMBRANCE DAY COMMITTEE
Is Located at
719 Broughton Street
(Next to V.I. Coach Lines Depot)—Phone E 4932.
Order Your Poppies and Wreaths Early.

The Red Cross Workshop



Mr. and Mrs. G. E. Botting, Garden City, Victoria, formerly of Nelson, B.C., announce the engagement of their youngest daughter, Rosemary Dorothy, to Mr. Anthony John Beswick Bailey, Son of Major and Mrs. J. B. Bailey, Crofton, V.I. The wedding will take place at the end of November.

Social and Personal

Honored Recently

A miscellaneous shower was given recently in honor of Miss Teresa Pitts, whose marriage to Mr. Frank York will take place shortly, by the Misses Amy and Winnie Kirchin, assisted by Mrs. W. Graves, at their home on Regina Avenue. The reception rooms were decorated with chrysanthemums in shades of heliopsis and white. Upon her arrival, the bride-to-be received a corsage bouquet of pink carnations and was later presented with a large basket, decorated with pink and green crepe paper which contained the many pretty gifts. Mrs. W. Graves, Miss D. Simpson and Miss Pitts were the winners of the games played during the evening. A buffet supper was served later from a lace-covered table which was centred with pink carnations in a cut glass vase. The guests were Mrs. J. Hart, Mrs. H. O. Simpson, Mrs. E. Nottingham, Mrs. W. Ray, Mrs. W. Inkpen, Mrs. D. Smith, Mrs. E. Callaghan, Mrs. G. Mowat, Mrs. W. Smith, Mrs. W. Graves, Misses Doris Kushnery, Kay Sheridan, Gladys Inglis, Dorothy Simpson, Jane Nottingham and Marlene Graves.

Miscellaneous Shower
Miss Norma Hutchings, a November bride-to-be, was the guest of honor at a miscellaneous shower on Friday evening given by Miss Theresa Wragg and Miss Lillian Smith at their home, 940 Cowichan Street. The gifts were concealed in a "ship of happiness," with a "load" of additional gifts drawn into the room by little Valerie Turnbull. The guest of honor was also presented with a corsage bouquet of mauve and yellow chrysanthemums and the decorations throughout the house and on the buffet supper table, were in the same shades. During the evening games were played. The invited guests were Mesdames J. E. Hutchings, A. R. Turnbull, W. D. DeGruchy, A. Hochley, H. Dale-Johnson, G. F. Wragg and Misses Eileen Hutchings, Dorothy Turner, Phyllis Baylis, Nancy and Nellie Dwyer, Frances Wood, Grace and Agnes Stevenson, Valerie Turner, Gladys Acreman, Dorothy Holmes and Constance More.

Make Presentation
Miss Hazel Hansen, a November bride-to-be, was the guest of honor at a delightful party given by Mrs. N. Patterson, at her home on Woodway Road, on Friday evening. Miss Hansen was presented with a corsage bouquet of red and white carnations and a gift of silver by the assembled guests. Court whist was played and prizes were won by Mrs. R. Nicol (first) and Mrs. M. Ford (consolation). During supper the guests sat at a prettily-decorated table, centred with a silver bowl of yellow chrysanthemums and cosmos, flanked by orange tapers and hallo-wen favors. The guests included Mrs. W. Bromley, Mrs. John Bark, Mrs. J. Davidson, Mrs. Burr Fee, Mrs. V. Simmons, Mrs. J. Watts.

Were "At Home"
Mr. and Mrs. Ian Paton, 1924 Forrester Street, were "at home" yesterday afternoon for the first time since their marriage. Masses of chrysanthemums in shades of pink and gerbera, in pastel tins decorated the reception rooms. Mrs. Paton, who wore her wedding gown of dusty pink georgette with a corsage bouquet of matching carnations, was assisted in receiving the guests by Miss Irene Paton, Mrs. A. H. Hartley, Mrs. R. W. Paton, Mrs. Gordon Hunter, Miss A. L. Johnston and Miss Emily Warburton presided at the prettily arranged tea table at different times during the afternoon. Pink Buckingham chrysanthemums in a crystal bowl formed a dainty centre-piece for the table, which was covered with a Chinese grass-

linen cloth with insects of flit lace. Mrs. Gordon Hartley, Mrs. W. Nachtrieb, Mrs. Edward Carey, Miss Flora Hill and the Misses Louise and Olive Ormond assisted in serving.

Reunion Tea
Miss Dorothy Campbell was hostess yesterday afternoon at the home of her parents, Fred Bay Road, at a reunion tea of old school friends for Miss Joan Austen-Leigh, who has returned from England. The tea table was charmingly arranged with a pastel green linen cloth centred with a bowl of dwarf single dahlias flanked by silver candleholders and pale green tapers to match the cloth. At each end of the table were silver vases of pale pink roses. Assisting in serving were Misses Denise Mara, Ann Ridewood, Mary Worsley and Helen Woodcroft.

Dance at Empress Hotel
There was a large and cheery crowd of dancers at the Empress Hotel last evening at the weekly supper dance and an excellent programme of the latest dance music was played by the hotel orchestra. Among those making reservations for the dance were Hon. John Hart and Mrs. Hart, Mr. Bob Driscoll, Mr. J. L. Clay, Mr. and Mrs. C. S. Conason, Mr. Douglas Hunter, Mr. J. B. Colthurst, Mr. and Mrs. H. L. Campbell, Miss D. Phethean, Mr. Mungrave, Mr. J. Anderson, Mr. R. Muirhead, Mr. W. J. Ross, Mr. Guzman, Mr. H. Barnes and Mr. A. Saunders.

Flying to Cuba
Friends in the city have just heard from Mrs. Peter Naughton, former well-known Gordon Head resident, who has been visiting her son in California for several months, that she was on her way by Clipper plane from Miami Florida, to Havana, Cuba, where she will spend the winter with her daughter, Mrs. Chisholm.

Hostess at Tea
Miss Isabel Munn entertained at tea yesterday afternoon at her home on Davis Street in honor of Miss Gladys Garesche, whose marriage will take place shortly. The tea table, arranged with a bowl of rose-pink chrysanthemums, was presided over by Mrs. H. A. Munn and assisted in serving were Miss Frances Price and Miss Sandra Munro.

Will Be "At Home"
Captain and Mrs. J. C. Foote will celebrate the fiftieth anniversary of their wedding with an "at home" on Thursday from 3 to 5:30 o'clock in the afternoon and from 8 to 10 o'clock in the evening at their home, 2345 Estevan Street.

On Holiday
Mr. and Mrs. Cedric Walker, Kamloops, are spending a three-week holiday in the city and are visiting their respective parents, Dr. and Mrs. W. P. Walker, Bleckinsop Road, and Mr. and Mrs. S. Ross, Oliver Street.

On Her Way Home
Miss Margaret Jackson, Gonzales Hill, who has been visiting in the East for the past five months, arrived in Victoria on Friday to spend a short time with her brother before returning home.

Back From Holiday
Mr. and Mrs. John D. Kissinger have returned to the city after a month's holiday to Wisconsin, up with.

where they visited relatives and friends.

Back From Alberta
Mr. and Mrs. E. H. Wilson, Cadboro Bay Road, have returned home after spending the last three weeks visiting in Alberta.

P.T.A. Activities
LANGFORD
Miss Phoebe Riddell will address the next meeting of the Langford Association, to be held on Wednesday evening in the school. The subject will be "Our Place in the Universe." Refreshments will be served. The business meeting will commence at 7:45 p.m.

QUADRA
The regular meeting of the Quadra Association will be held on Tuesday at 8 p.m. in the school auditorium. Final arrangements will be made for the annual bazaar to be held on Wednesday, November 16. As this is to be the last meeting until February, it is hoped there will be a good attendance.

L.O.D.E. Activities
Dr. O. M. Jones Chapter
The monthly meeting of the Dr. O. M. Jones Chapter will be held at headquarters, 202 Union Bank Building, on Tuesday at 8 p.m.

Nightingale Chapter
A meeting of the Florence Nightingale Chapter will be held at headquarters tomorrow at 2:30 p.m.

Dr. O. M. Jones Chapter
Dr. O. M. Jones Chapter will hold a skating carnival on behalf of the milk fund on Saturday evening, November 12, at 8 o'clock, at the new roller-skating rink on View Street. There will be prizes for best skating. Costumes are optional. The convenor will be Mrs. T. W. L. Match, G. 6318. One or two special turns, fancy skating, also a vaudeville turn will take place during the evening.

Women's Institutes
LAKE HILL
The monthly business meeting of the Lake Hill Institute will be held in the Lake Hill Community Hall tomorrow at 2:30 p.m. The report of the South Vancouver Island District W.I. Conference will be given.

ANNUAL REUNION
The annual reunion of the 103rd Timber Wolves will be held on Saturday, November 19, in Spencer's dining-room.

Witty Kitty
BY MITA WILCOX PUTNAM

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Lieutenant-Governor Will Formally Open Hospital Equipment

Hon. E. W. Hamber, Lieutenant-Governor of British Columbia, will officiate at the formal opening of the newly-equipped X-ray department of St. Joseph's Hospital. This will take place tomorrow afternoon at 4 o'clock, and although a number of official invitations have been issued for the affair by the Sisters of St. Ann and the hospital board of directors, the general public is cordially invited to visit the department tomorrow or any other afternoon during the coming week.

Y.M.C.A. Secretary Will Give Address

The Y.W.C.A. board of directors will entertain at tea tomorrow afternoon for Mr. Richard Hoeking, general secretary for Canada of the Y.M.C.A., and Mr. W. R. Cook, secretary of the Young Men's National Council, both of whom have come from Toronto, national headquarters of the Y.M.C.A., to attend the B.C. Young Men's Conference in Vancouver.

In addition to Y.W.C.A. board members, among those invited are Mr. H. B. Witter, president of the Victoria Y.M.C.A., and Mrs. Witter; Mrs. S. J. Willis, president of the Women's Auxiliary of the Y.M.C.A.; Mr. Frank Paulding; Mr. and Mrs. F. E. Winslow; Dean and Mrs. Spencer Elliott; Rev. Hugh A. and Mrs. McLeod; Magistrate Henry C. Hall and Mrs. Hall; Dr. and Mrs. H. M. Cassidy; Mr. and Mrs. J. W. Gibson; and the staffs of the social agencies of the city.

Before his appointment to the national staff of the Y.M.C.A., Mr. Hoeking was judge of the juvenile and family court of Toronto for many years, and in this position had plenty of opportunity to study boys and young men, and their many problems, as well as those of girls. Mr. Hoeking is well known as an interesting and fluent speaker, and after the tea tomorrow afternoon, he will address the group on some aspects of juvenile delinquency and its treatment.

Aprons to Win Compliments

By ANNE ADAMS

FOR smart wives who make housekeeping one of the "Fine Arts," Anne Adams has created these enchanting aprons, both from the one Pattern 4591. You'll be doing the right thing if you stitch up several for your friends as well as yourself—since they make such appreciated gifts. See how slender the waistline looks, and how becoming each of the necklines are! Why not add tie-back or ruffles, they give such a dressed-up air. Pick colors that repeat a shade in your bright percale or cretonne. With big handy pockets, and a little tie belt, you have something to be proud of—especially since the making is so simple.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

Pattern 4591 is available in sizes small, medium and large. Small size view "A" takes 2 1/2 yards 36-inch fabric and 2 1/2 yards 28-inch view "B" 2 1/2 yards 36-inch fabric and 1 1/2 yards 28-inch.

Send twenty cents (20c) in coins for this Anne Adams pattern. Write plainly size, name, address and style number.

Send your order to The Daily Colonist Pattern Department.

JUST SAY "CHARGE IT"

BEAU-CATCHING DANCE FROCKS \$8.95
Attend the Armistice Ball, Nov. 10
PLUME SHOP, LTD.
747 YATES STREET

PARTY AIDS MISSION
"An enjoyable card party was held on Friday evening in the Marigold Hall in aid of the Strawberry Vale Catholic Mission. Winners at cards were: Men—Mr. Lamb, Mr. G. Paine, Mr. J. Alexander and Mr. Fitzgerald; ladies—Mrs. Alexander, Mrs. Patterson, Mrs. Rafter and Mrs. Knowles. The pillows were won by Rev. Father Groulx.

HARD-OF-HEARING CLUB
The Victoria Club for the Hard-of-Hearing will hold a bazaar in the clubrooms at 1011 Government Street on Saturday at 2:30 p.m. There will be numerous attractive stalls laden with Christmas novelties.

H.M.S. Conway School Ship
RIVER MERSEY
Designed to give a sound general and technical education to boys desirous of becoming officers in the Royal Canadian Mounted Police. The ship is a 100-ton vessel, built in 1933, three terms in year. Age of admission 15 to 17, inclusive. Only British boys admitted. Further particulars from H. J. GRAVES, 614 Homer Street, Vancouver, B.C.

A Fitting Service By Experts In Quality Shoes
Let us advise you as to your footwear needs with an obligation on your part.

Cathcart's
1208 DOUGLAS STREET
Attend the Armistice Ball, November 10

IS GOOD TEA
Ask Your Grocer

Expert Shoe Repairing, One Grade Only, the Best
Pontorum
EMPIRE 7155

"THE CLINIC" SHOE
The outstanding shoe in America for Professional Women. In white, tan, black, navy, and all colors. Sizes 4 to 10. Widths AAA 7.50

MUNDAY'S
1203 DOUGLAS STREET.
We Support the Community Chest

BETTER LIGHT BETTER SIGHT
Guard your eyesight. Enjoy good light. Phone G 7121. Home Lighting Service, and ask to have our adviser call and check your lighting. This service is FREE.

B.C. ELECTRIC

Acids Neutralized
Constipation and clogged intestines mean accumulation of acids in the system and absorption of waste products. Sal-Evac neutralizes the acids, flushes the intestines, relieves rheumatism, neuritis, lumbago, headaches, renews vigor, form and vitality. Satisfaction or money refunded by all Vancouver Drug Co. stores; 24c, 43c and 89c.

Lt.-Col. H. J. N. de Salis
Authorized Teacher and Practitioner of
ESCHIATOLOGY
The Walter Method of Christian Science
Consultation and Information Free
—By Appointment Only—
1006 REGENT STREET, VICTORIA, B.C.
Phone E 5715

THIS WEEK ONLY
Helena Rubinstein's Special Throat and Neck Cream, \$2.00 size for \$1.10
\$3.00 Eau Verte for \$1.60
MacFARLANE DRUG CO.
—Cor. Douglas and Johnson Streets

Hudson's Bay Company

INCORPORATED 27th MAY 1670



**For the
Prelude to
Your Winter
Beauty Visit
"The Bay's"
Beauty Salon**

OF COURSE, you're choosy about your hair. All women are! That's why so many women come to our Beauty Salon, where expert beauticians and clever stylists assure you quality service and personalized attention for YOUR hair . . . and every other beauty need!

Sketched . . . one of our newest coiffures, which our Master Stylists will adapt to YOU individually. Puzzled about how to wear your hair? Consult us without charge!

Quality Custom Permanents . . . Moderate Prices
WE SELL AND APPLY NOTOX
For Greying Hair!
Beauty Salon, Mezzanine Floor at THE BAY

**New Times, Ideas and
Vogues . . . Demanding
New Figures!**

Lady Mac
Foundations

**Bring You the
Needed Figure Control**

Be in step with fashion . . . Have a gracefully
moulded figure with smart waist . . . sleek hips
high bust line . . . THE BAY carries
a complete selection of "Lady Mac" Foundations.

Corsets priced from Brassieres
5.00 . . . 11.00 . . . 1.00 . . . 3.25
Girdles and Corsets
priced from
3.50 . . . 7.50

Mrs. Belle Whaley

TORONTO STYLIST, from Lady Mac Corset Company, will be in our Corset Section Monday and Tuesday. Consult her about your figure problems.
Corsets, Fashion Floor at THE BAY

See the New Wine Shades of
CLARET AND BURGUNDY

Corticelli Hose

The shades you're waiting for . . . shown in "Illusion," sheer 3-thread
Corticelli. Wear these shades with black, navy, grey and wine. 1.25
Sizes 8 1/2 to 10 1/2. Pair
Hosiery, Street Floor at THE BAY

**Newest Hoover
Cleaning Ensemble**

AS LOW AS \$4.50
DOWN - BALANCE
MONTHLY



Cleaning Tools for
everything from bare
floors to ceilings, in
Handy Cleaning Kit,
Cash Price \$75.00
Small carrying charge
for easy payments.

A small down payment
buys the Hoover
500, a full-size
cleaner with Hoover's
exclusive Positive
Agitation feature.

Hoovers, Third Floor
at THE BAY

DR. KAYE LAMB TO ADDRESS CLUB

Dr. Kaye Lamb will be the guest speaker at the regular meeting of the Burns Club, which will be held in the Chamber of Commerce auditorium on Tuesday evening at 8 o'clock. Dr. Lamb will speak on "Some Early Recollections of Victoria." Deputy Commissioner T. W. S. Parsons, of the Provincial Police, who was to be heard at this meeting, will speak at the January gathering.

A programme will be contributed by the following artists: Miss Margaret Elliott, Miss Shirley Gunn, Marnie McAllister, Betty Cameron, Pipe-Major Donald Cameron, W.O. and a number of pipers from the

2nd Battalion, Canadian Scottish Regiment, Miss Jessie Smith, ATCM, will be the accompanist, and J. A. Dewar, the president, will preside.

SUNRISE AND SUNSET

Time of sunrise and sunset (Pacific standard time) at Victoria, B.C., for the month of November, 1938.

Date	Sun- rise	Sun- set	Date	Sun- rise	Sun- set
1	8:58	16:35	16	7:37	16:24
2	8:59	16:34	17	7:38	16:25
3	9:00	16:33	18	7:39	16:26
4	9:01	16:32	19	7:40	16:27
5	9:02	16:31	20	7:41	16:28
6	9:03	16:30	21	7:42	16:29
7	9:04	16:29	22	7:43	16:30
8	9:05	16:28	23	7:44	16:31
9	9:06	16:27	24	7:45	16:32
10	9:07	16:26	25	7:46	16:33
11	9:08	16:25	26	7:47	16:34
12	9:09	16:24	27	7:48	16:35
13	9:10	16:23	28	7:49	16:36
14	9:11	16:22	29	7:50	16:37
15	9:12	16:21	30	7:51	16:38

The Meteorological Observatory, Government of Canada, Victoria, B.C.

NEW CANADIAN POETRY BOOKS

Recently Published Works
Contribute to Growing List
Of Canadian Poets

Several recently-published books of poetry are added to the steadily growing list of fine Canadian verse. Sir Charles D. G. Roberts has a new slim brochure, "Twilight Over Shaugamauk." Lloyd Roberts presents a representative collection of his poems in "I Sing of Life." Leo Cox expresses his awareness to social conditions in "River Without End." E. J. Pratt's latest book, "The Fable of the Goats," is still receiving high praise.

Dr. Pratt is the editor of the Canadian Poetry Magazine, and as book week calls attention to Canadian publications, the poetry-loving public is invited to inspect this "national vehicle of poetic expression" which aims to preserve a sane balance between tradition and experiment. Not only does this fine quarterly offer substantial prizes for writers, but for readers also.

A contest is in progress whose purpose is to make better known the works of the recognized poets of the Dominion. "Who-Wrote-It" contest consists on naming correctly twenty-five selections from well-known works. The prizes are, first, \$10, and second, \$5. Five additional prizes are also offered. Information about the contest can be obtained from Box 401, Station F, Toronto.

VICTORIA WINNERS

Many well-known Canadians are supporters of this national magazine, and His Excellency the Governor-General, has graciously offered the Tweedsmuir Award for the best poem published in four issues. The award for volume two went to the late Annie Charlotte Dalton, Vancouver, for her poem, "Wheat and Barley." Other prizes were awarded to Doris Ferne and Anne Marriott, Victoria. Frances Ebbs-Canavan and Marion Isabel Angus received honorable mention.

A new and important book is "Canada Calling," an anthology of Canadian poetry from 1918 to 1938. Published by Macmillan this discriminating collection is edited by Ethel Hume Bennett and carries delightful illustrations by J. M. Donald. Among poets represented in this anthology is Audrey Alexander Brown, whose fine book of poetry, "The Tree of Resurrection," was published a short time ago; Doris Ferne, Audrey St. Denis Wood and Floris Clarke McLaren, whose book, "Frozen Fire," drew the comment from E. K. Brown in the University of Toronto Quarterly. "The clearest and most moving of the new voices is that of Mrs. Floris McLaren." All four writers are resident in Victoria.

Another interesting book is "The New Canadian Anthology," edited by Hilda Ridley and Alan Crighton, among other writers it includes twelve from the British Columbia Mainland and one from Victoria, M. Eugenie Perry.

Katherine Munro has a new book of verse, "New Moon," and the poetry chapbooks include "Stars Before Wind," by Charles Frederick Boyle; "More Odd Measures," by William Thross; and "Sonnets and Sequences," by Michael Casey.

Military Activities



5th B.C. COAST BRIGADE, R.C.A.
Brigade Orders by Lieut.-Colonel V. McKenna, M.C., Officer Commanding.

Duties for Week Ending November 12—Orderly officer, Lieut. A. C. N. Smith; next for duty, Lieut. K. Jervis-Read. Orderly sergeant, L.-Sgt. V. Palmer; next for duty, L.-Sgt. J. Ready. Orderly bombardier, Bdr. E. Johnson; next for duty, Bdr. W. P. Lillip.

Parades—All units of the Brigade will parade at the Armories on Tuesday, November 8, 1938. Fall in at 19:55 hours. Dress, drill-order. This will be a Brigade parade. Officers will wear swords. Other ranks will carry rifles. Markers will report to the R.S.M. at 20:10 hours.

Remembrance Day Parade—Brigade will fall in at the Armories on Friday, November 11, at 09:30 hours. Dress: Service dress. Medals and decorations will be worn. Officers will wear swords. Greatcoats will be worn in the event of inclement weather. Both bands will attend. Dress: Full dress. Parade will be under the command of Major S. R. Bowden, 56th Heavy Battery, R.C.A.

All officers will attend. Trumpeters: 5th B.C. Coast Brigade, R.C.A., will furnish trumpeters to sound Last Post and Reveille. Trumpeters will report to Garrison Adjutant at Memorial at 14:45 hours. Sentry and brigade marker will report to the Garrison sergeant-major at 10:30 hours. November 11, Luncheon will be provided in the Men's Mess after Remembrance Day Parade.

Notices—Authority is granted for members of the Active Militia to wear uniform at the Armistice Ball to be held at the Empress Hotel on Thursday, November 10, 1938, under the auspices of the Amputation Association of the Great War.

T. McIMPSEY, Captain, Adj. 5th B.C. Coast Brigade, R.C.A.

17th FORTRESS COMPANY, ROYAL CANADIAN ENGINEERS

Part I Orders for the week ending Tuesday, November 8, 1938, by Major J. H. McIntosh, commanding 17th Fortress Company, Royal Canadian Engineers (N.P.).

Parades—The 17th Fortress Company, R.C.E., will parade at com-

pany headquarters at 20:00 hours, Tuesday, November 8, 1938.

Dress—Drill order.
Duties—To be orderly sergeant for the ensuing week S-Sgt. H. Sinnott.

J. H. MCINTOSH, Major,
O.C. 17th Fortress Coy. R.C.E. (N.P.)



1st BN. (16th C.E.F.) CANADIAN SCOTTISH REGIMENT
Battalion Orders by Major E. A. Henderson, Officer Commanding:

Part I
Orderly Duties—Orderly duties for week ending November 12 are as follows: Orderly officer, Lieut. K. A. Crabtree; next for duty, 2nd Lieut. C. E. C. MacNeill. Orderly sergeant, Sgt. G. Redgrave; next for duty, A-Sgt. A. Gorse. Orderly corporal, L.-Cpl. E. R. B. McDowell; next for duty, Cpl. E. F. Jackson. Duty Company, "A" Company; next for duty, "B" Company.

Battalion Training Parade, Monday, November 7—All ranks will parade in Company Rooms at 19:55 hours. Dress: Drill order. The battalion will fall in at 20:00 hours. 20:00 hours to 20:10 hours. The roll will be called by Companies on the floor of the Armories. 20:10 hours to 20:50 hours. "A" and "B" Companies, squad drill with arms; "C" and "D" Companies, aiming and firing instruction. 21:00 hours to 21:40 hours. "A" and "B" Companies aiming and firing instruction. "C" and "D" Companies, aiming and firing instruction. 21:40 hours to 22:00 hours. Company Commanders will assemble in the office of the Commanding Officer. 22:00 hours. The battalion will fall in for dismissal.

Recruits Training—Monday, November 7, and Thursday, November 10, recruits will assemble for training on these dates at 20:00 hours. Dress will be optional.

Remembrance Day Parade, Friday, November 11—The Battalion will parade at the Armories at 09:40 hours (9 a.m.). Dress: Full Dress. Service Dress with white spats, dived hose, white belts and white gloves. Greatcoats will be brought to the Armories in case of inclement weather. Side-arms will be carried. Medals and decorations will be worn. Both bands will be in attendance.

Attestations—The following recruits, having been duly attested, are taken on the strength, allotted regimental numbers and posted as follows: 1877, Dmr. A. H. Jukes, "C," with effect from 29-10-38; 1878, Dmr. E. White, "D," with effect from 3-11-38.

Leave of Absence—The following N.C.O. has been granted leave as shown: 1460, Sgt. C. A. Brown, "BB," from 31-10-38 to 30-11-38.

Promotion—The Officer Commanding has been pleased to appoint the following promotion: 1449, Pte. M. Waldron, "B," to be corporal with effect from 31-10-38.

Certificate—The following extract from Militia Order No. 382 of 1938 is published: The following certificate has been granted: Captain W. C. Oliver, 1st Bn. C.S. Regt., Capt.

Muirhead. All officers not detailed for duty will assemble at the Armories at 10:00 hours (10 a.m.) and report to the Second-in-Command. Markers: The following N.C.O.s are detailed for duty as Markers and will report to the Garrison Sergeant-Major at the War Memorial at 10:30 hours (10:30 a.m.): No. 684, C.Q.M.S. E. B. Chalmers; No. 782, C.Q.M.S. C. H. Skinner. Sentry: The following N.C.O. is detailed for duty as Sentry and will report to the Garrison Sergeant-Major at 10:30 hours (10:30 a.m.): No. 1702, Sgt. A. Weatherill. Dress: Battle Dress under Lieut. J. M. Miller, Director of Music, will act as Duty Band and take up a position after the service opposite the Empress Hotel (the saluting base) and furnish appropriate music for military occasions. Luncheon: Lunch-eon will be served in all Messes following the parade. Company Commanders will render a report showing numbers staying for lunch; officers, sergeants and lower ranks, separately, as soon as possible.

Issue of White Belts and Frogs for the Remembrance Day Parade will be made on Monday, November 7, and Thursday, November 10, from stores.

Promotion Examinations for Officers—Names of officer candidates for these examinations must be given to the Adjutant not later than November 10.

Practical Course in Quartermaster's Duties—Names of candidates will be handed in to the Battalion Orderly Room not later than November 28. Vacancies exist for one officer and one other rank.

Re-Attestations—Company Commanders are directed to check all their personnel for re-attestation immediately and to have same completed at the earliest opportunity.

Part II
Attestations—The following recruits, having been duly attested, are taken on the strength, allotted regimental numbers and posted as follows: 1877, Dmr. A. H. Jukes, "C," with effect from 29-10-38; 1878, Dmr. E. White, "D," with effect from 3-11-38.

Leave of Absence—The following N.C.O. has been granted leave as shown: 1460, Sgt. C. A. Brown, "BB," from 31-10-38 to 30-11-38.

Promotion—The Officer Commanding has been pleased to appoint the following promotion: 1449, Pte. M. Waldron, "B," to be corporal with effect from 31-10-38.

Certificate—The following extract from Militia Order No. 382 of 1938 is published: The following certificate has been granted: Captain W. C. Oliver, 1st Bn. C.S. Regt., Capt.

Muirhead. All officers not detailed for duty will assemble at the Armories at 10:00 hours (10 a.m.) and report to the Second-in-Command. Markers: The following N.C.O.s are detailed for duty as Markers and will report to the Garrison Sergeant-Major at the War Memorial at 10:30 hours (10:30 a.m.): No. 684, C.Q.M.S. E. B. Chalmers; No. 782, C.Q.M.S. C. H. Skinner. Sentry: The following N.C.O. is detailed for duty as Sentry and will report to the Garrison Sergeant-Major at 10:30 hours (10:30 a.m.): No. 1702, Sgt. A. Weatherill. Dress: Battle Dress under Lieut. J. M. Miller, Director of Music, will act as Duty Band and take up a position after the service opposite the Empress Hotel (the saluting base) and furnish appropriate music for military occasions. Luncheon: Lunch-eon will be served in all Messes following the parade. Company Commanders will render a report showing numbers staying for lunch; officers, sergeants and lower ranks, separately, as soon as possible.

Issue of White Belts and Frogs for the Remembrance Day Parade will be made on Monday, November 7, and Thursday, November 10, from stores.

Promotion Examinations for Officers—Names of officer candidates for these examinations must be given to the Adjutant not later than November 10.

Practical Course in Quartermaster's Duties—Names of candidates will be handed in to the Battalion Orderly Room not later than November 28. Vacancies exist for one officer and one other rank.

Re-Attestations—Company Commanders are directed to check all their personnel for re-attestation immediately and to have same completed at the earliest opportunity.

Hudson's Bay Company

INCORPORATED 27th MAY 1670

**Here's Style...Beauty...Luxury...Glamour
and Quality in a Great 3-Day**

Fur Coat Sale

**FURS...FURS...FURS...
Offered at Amazing Savings!**

A leading style manufacturing furrier has been prevailed upon to offer his complete assortments of high-grade Fur Coats at a special price . . . and we are happy to pass this saving on to you.

A warm fur coat is practically essential to your wardrobe . . . and right at the height of the season comes this thrilling opportunity to own a fur coat at a price within your means.

Furs whose luxurious quality and smart distinction you'll recognize at a glance . . . Fashioned in the advanced lines of coming trends . . . as style-right next season as they are now.

AND, REMEMBER . . .

**You Can Enjoy the Dependable Reputation of
H B C Quality at Great Savings!**

Superb styling is featured throughout the entire group . . . straight boxy types . . . small collars and popular wider sleeves are shown . . . also a few fitted models . . . Every garment richly lined with heavy quality satin. Check this list . . . then visit THE BAY Fur Salon early for first choice!

French Seal	SALE 49.00
French Seal	" 79.00
Flank Muskrat	" 89.00
Back Muskrat	" 149.00
Hudson Seal	" 179.00
Hudson Seal	" 199.00
Canadian Squirrel	" 149.00
Russian Squirrel	" 219.00
And Many Novelty Types	

We have also reduced a number of better quality Fur Coats from our own stocks for this 3-Day Event!

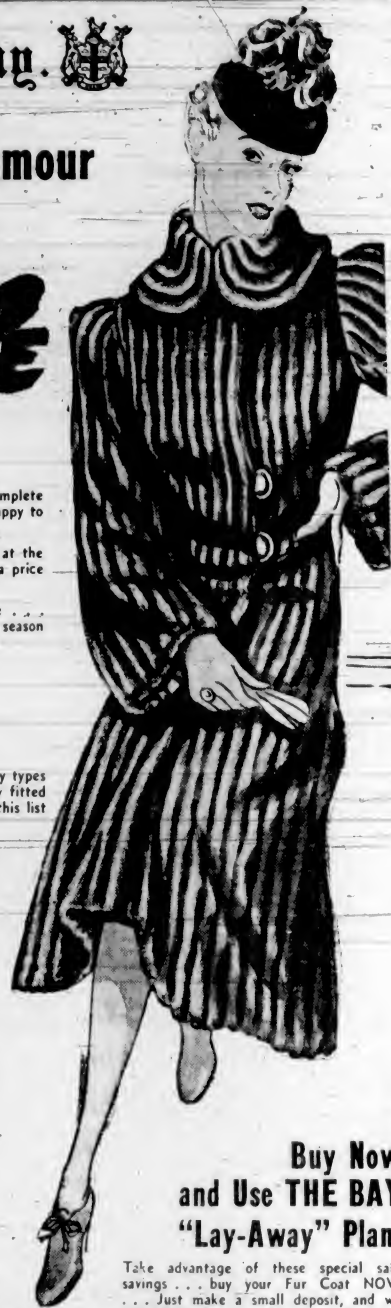
Furs, Fashion Floor at THE BAY

Deferred Payment Plan

Just make a down payment at time of purchase . . . and the balance may be conveniently arranged. Enjoy wearing your coat while paying for it!

THE BAY Budget Plan

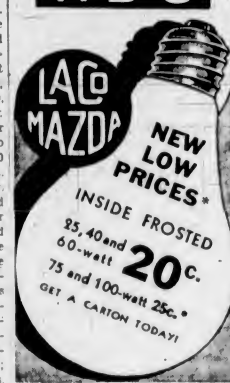
You'll find this plan most convenient. Pay one-third cash, and the balance in 30 and 60 days. There is no carrying charge.



**Buy Now
and Use THE BAY
"Lay-Away" Plan**

Take advantage of these special sale savings . . . buy your Fur Coat NOW . . . Just make a small deposit, and we will hold the garment until you desire it.

HBC



Houseware, Third Floor at THE BAY

No. 8953, qualified in "A" Wing
Can. Small Arms School, August
27, 1938.

W. H. PARKER, Captain,
Adj. 1st Bn. Can. Scottish Regt.

2nd Bn. (M.G. CAN. SCOTTISH
REGIMENT)

Battalion Orders by Lieut.-Col.
Walter Bapty, Officer Commanding—

Part I

Orderly Duties—Duties for week ending November 12, 1938. Orderly officer, Lieut. N. J. Williams; next for duty, 2nd Lieut. H. L. Alexander. Orderly sergeant, Sgt. H. Nicholas; next for duty, L.-Sgt. E. Carter. Orderly pipers, Piper E. Crabbe; next for duty, Piper P. Miller.

Remembrance Day Parades, Friday, November 11—Arrangements will be made for Remembrance Day parades at stations other than Victoria by senior officers concerned, in consultation with local veterans' organizations, in accordance with District Order 242 of 1938. No expense to the public is to be incurred. A report will be forwarded to Battalion Headquarters after the ceremonies, giving details (a) by whom ceremonies were arranged; (b) the location and nature of ceremonies; (c) numbers taking part; and (d) names of prominent officials attending.

Promotion Examinations of Officers—Examinations of officers for promotion will be held on December 17 and 18. Candidates will complete application forms in duplicate and

forward name as soon as possible. The submission of names without the application forms duly completed, cannot be considered. All application forms must reach District Headquarters not later than November 14.

Quartermaster's Duties—Practical Course: This course will be held at Work Point Barracks from December 13 to 17. Applications to attend must be submitted on the regular application forms to reach District Headquarters by November 30. These forms will be forwarded in duplicate.

Part II
Re-Enactment—No. 285, Sgt. R. E. Barnett, "B," with effect from 8-10-38.

Promotion—The Officer Commanding has been pleased to appoint the following promotion: 1449, Pte. M. Waldron, "B," to be corporal with effect from 31-10-38.

Leave—No. 14 Cpl. E. A. R. Batstone, "A," from 21-10-38 to 21-11-38; No. 167 Pte. B. McPherson, "A," from 28-10-38 to 28-11-38.

Correspondence—Battalion Orders No. 34 dated 28-10-38 in 42 for 44.

Continued on Page 12, Column 2

Hudson's Bay Company

INCORPORATED 27th MAY 1670

THE CORY COFFEE BREWER

**Fastest Selling Glass
Coffee Maker**

Now Guaranteed Against Breakage!

All CORY Glass Coffee Makers, selling from \$3.45 up are now insured by the manufacturers against breakage for six months from date of purchase.

MODELS AT

3.45	5.95
3.75	6.95
3.95	7.95
POPULAR HOMESTEAD— 8-Cup Model	3.95

Buy a "CORY" and Serve Delicious Coffee

Replaces cloths, springs and other gadgets that interfere with coffee's taste.

Fits all sizes of Cory, Silex and other well known makes. Make your Coffee Brewer ALL GLASS with this NEW CONVENIENT glass rod filter.

Easy to Use, Easy to Clean Phone E 7111

Service Grocery Dept., Lower Main Floor at THE BAY

For Glass Coffee Makers

50c

Also Brews Excellent Tea

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

50c

Social Activities and Notes of Personal Interest

Ball to Help Needy Cause

Under the distinguished patronage of His Honor the Lieutenant-Governor, the Imperial Veterans will hold their annual ball in the Empress Hotel on Friday, November 18. An excellent orchestra will provide the music, and all the various units, permanent or non-permanent forces, of the Army and Navy are invited to attend. An invitation is also extended to the general public.

Last year the ball was an outstanding success, and this year it is being held in an effort to provide funds in order to help some of the less fortunate members, some of whom receive very small pensions and others no pensions whatsoever. Tickets may be obtained from the secretary at the Headquarters, 717 Courtney Street; Melville Cigar Store and Morris Cigar Store, on Government Street; United Cigar Store and Hall's Cigar Store, Douglas Street; "Billie" Becher's Store, Yates Street; and James Little's Store, Quadra Street.

Weddings

WATSON-DUNNELL

The marriage took place quietly on November 4 at the home of Mr. and Mrs. F. Salter, 551 Selkirk Avenue, of Miss Elizabeth M. Dunnell and Mr. C. R. Watson. The bride and groom left later for Vancouver, where they will spend their honeymoon, and on their return will live at Brentwood, Mr. Watson being the owner of the Brentwood Marine Service.

WHITLAW-BRAKES

Late autumn flowers and foliage were arranged in Emmanuel Baptist Church for the marriage of

Little Girl Who Is a Year-Old Today



—Photograph by Campbell Studio.

TODAY is Beverly Jean Byatt's first birthday. Looking very serious, she poses for her photograph. She is the daughter of Mr. and Mrs. William Byatt, 2619 Shelbourne Street, and grandchild of Mr. and Mrs. C. Chivers, 2552 Forbes Street.

Violet, youngest daughter of Mr. and Mrs. A. Brakes, 850 Queens Avenue, and Mr. Ronald L. Whitlaw, son of the late Mr. and Mrs. L. A. Whitlaw, Victoria, which took place at 8 o'clock last evening, Rev. A. S. Imrie, D.D., officiating. The organist played the wedding music. The bride was given away by her father, and wore a frock of white lace, cut on princess lines, and trimmed with white satin buttons down the front, and finished with an Elizabethan collar and long pointed sleeves. Her veil was arranged beneath a halo of lace and orange blossoms, and she carried a shower bouquet of roses, lilacs of

the valley and carnations. Attending the bride was Mrs. A. C. Smith, in a bolero frock of turquoise blue lace and a silver halo head-dress trimmed with roses and silver leaves, who carried a bouquet of snapdragons, roses and carnations in shades of pink. Mr. Leslie Whitlaw supported his brother, and the ushers were Mr. Henry Wood and Mr. Douglas Acreman, nephew of the bride.

A reception was held later at the Macaulay Point Golf Club, which was actively decorated with a profusion of flowers. Pink candles and vases of roses adorned the supper table, which was centred with the wedding-cake. Mrs. Brakes welcomed the guests in an ensemble of wine crepe, and a corsage bouquet of cream roses.

After their honeymoon, for which the bride left in a copper-glow crepe frock, with a matching velvet hat, and a muskrat coat, Mr. and Mrs. Whitlaw will take up residence in the Caldwell Apartments.

Among the gifts were a silver tea service from the Provincial Department of Agriculture, where the bride had been employed, and a silver casserole from the girls of the staff. The bride groom received a fern-stand from the employees of the Victoria Golf Club, and a cheque from the president and members of the club.

NEFF-ROBINSON

The marriage took place quietly last evening at 7:30 o'clock at the home of the officiating minister, Rev. A. deB. Owen, when Gladys Georgina, only daughter of Mr. and Mrs. J. F. Robinson, Colwood, became the bride of Mr. Harvey Milton Neff, youngest son of Mrs. H. M. Neff, Colwood, and the late Mr. Neff. The bride was given in marriage by her father, Mr. and Mrs. Harold Neff were the attendants.

STRANGE-PROWSE

DUNCAN, Nov. 5.—At St. Mary's Church, Somers, a very pretty wedding was solemnized this evening, when Elaine Ethel, youngest daughter of Mr. and Mrs. W. H. Prowse, became the bride of Mr. Maxwell F. Strange, Victoria, son of Mr. and Mrs. J. M. Strange. Mr. J. Howard was organist.

The bride, who was given in marriage by her father, was lovely in her wedding gown of white lace over white duchesse satin, traditional veil and orange blossoms, and carrying a shower bouquet of Ophelia roses and fern. Her attendants, Miss Helen Strange, the groom's sister, and Miss Gretha Nightingale, were similarly-made frocks in pink and green tulle with finely tucked boleros, small flower hats and carried arm bouquets of chrysanthemums. Mr. John Masters, Victoria, was best man, and Mr. Harold Suesley, Penikese, was usher.

After a small reception for relatives and immediate friends at the home of the bride's parents, Mr. and Mrs. Strange left for a honeymoon trip. Mrs. Strange traveling in a smart suit and hat of grey and black with black accessories. The young couple will make their home in Victoria.

Anglican Young People

ST. MARK'S

"The business meeting of St. Mark's A.Y.P.A. will be held in the hall, Boleyn Road, on Wednesday, at 8 p.m. The report of the British Columbia A.Y.P.A. Provincial Conference will be given. Arrangements for the season's programme will be made.

CHRIST CHURCH

The Christ Church Cathedral Branch held its regular meeting in the Memorial Hall. A report was read on the local council meeting by Bill Taylor. Jean Elliott was elected to represent this branch in the debating league. All members are requested to bring their parents to the next meeting, which will be Parents' Night. After the business meeting, a successful mock parliament was held.

C.P.R. DEBATING GROUP

The Canadian Pacific Railway debating group will meet in the Empress Hotel on Monday, November 14, at 8 p.m.

Young Stars at Dominion



Judy Garland and Freddie Bartholomew Are Starred in the Film "Listen Darling" Which Will Show for the Last Times Tomorrow at the Dominion Theatre.

Celebrates First Birthday



—Photo by Hester Wilkinson.

LITTLE DIANE CLAIRE MELVILLE PUCKEY

Daughter of Mr. and Mrs. J. D. Puckey, 1523 Amphion Street, has just celebrated her first birthday. She is the granddaughter of Mr. and Mrs. J. T. Puckey, Fernie, B.C., and Mr. R. Morton, 1514 Foul Bay Road, and the late Mrs. Morton.

Little Stories for Bedtime

How Welcome Robin Nearly Lost His Life

By THORNTON W. BURGESS

When Welcome Robin said that he had nearly lost his life on the long journey from the sunny south-land back to the Green Meadows and the Green Forest and the Old Orchard Peter Rabbit was at once all ears and attention. That sounded like an exciting story, and Peter loved stories as well as anyone I know. Welcome Robin looked down at Peter and saw the eagerness in Peter's face and he just couldn't refuse when Peter begged to be told about it.

"You see, it was this way," he began. "When we birds make the long journey, we sometimes have to cross great bodies of water."

"As big as the Smiling Pool?" interrupted Peter.

Welcome Robin laughed until he nearly choked. "When he could stop laughing he asked a question himself. 'Did you ever see a drop of water, Peter? Just a single little raindrop?'"

"Of course, thousands of 'em. Why?" returned Peter.

"Well," replied Welcome gravely, "beside some of those bodies of water we cross the Smiling Pool would look just about as big as one of those raindrops does beside the Smiling Pool. That's why."

Peter's eyes looked as if they were going to pop right out of his head. He looked very hard at Welcome Robin to see if he were joking, but Welcome looked as if he meant just what he said. So Peter swallowed hard and replied meekly, "I didn't suppose there was so much water in all the Great World."

"That is because you haven't traveled and really know nothing about the Great World," returned Welcome Robin. "As I was saying, when you interrupted, we birds sometimes have to cross great bodies of water. Near the shores of some of these, men have built queer houses with tall towers, and in the tops of these they keep very bright lights at night. When you get close to them these lights are as bright as the sun. Yes, sir, they are as bright as the sun. I don't know what they are for. Sometimes I wonder if they are put there just to kill us birds. You know you never can tell what men will do."

Welcome Robin paused with a very far-away look in his eyes as if he were trying to understand what those lights might mean. Of course, he couldn't know that they were lighthouses to warn ships of dangerous places. He was silent for so long that Peter grew impatient.

"I don't see," said he, "how lights could possibly hurt you. I should think that they would help you when you are flying at night."



"The First Thing I Knew I Hit That Tower With the Tip of One Wing."

"Have you ever looked straight in the face of jolly, bright Mr. Sun?" asked Welcome.

Peter nodded. "I've tried it more than once," said he, "but I'll never do it again. Why, for a few minutes after I couldn't see a thing!"

"It is just the same way with those bright lights at night," replied Welcome Robin. "On my way up here a lot of us were flying together one dark, foggy night, and started to cross one of those bodies of water. It was so foggy that we couldn't be sure whether we were on the right air-path or not. Then we saw one of those lights and, because it was so foggy, the light wasn't very bright. It had a queer way of winking. It would go out and then it would shine again. It was right in our path. As we got nearer to it it grew brighter, but still wasn't too bright. We were flying very fast, and a minute before we reached it it winked out and everything was dark. Then flashed out again right in our faces. It was dreadful. We couldn't see a thing. At least I couldn't. All we could do was to keep flying. We couldn't see the tower it was in at all, and didn't know which way to turn. The first thing I knew I hit that tower with the tip of one wing. It broke the feathers a little, that was all, but it gave me such a fright that I haven't got over it yet. If I had flown straight into it I would have broken my neck. Some of those with me did. A great many birds do every year."

"My, that was a narrow escape!" exclaimed Peter. "I'm so glad you didn't hit it!"

"So am I," replied Welcome Robin. "You ought to be thankful, Peter, that you don't have any greater dangers than you have to watch out for. I don't like to think of what might have happened, so let's talk of something else. Cheer up! Cheer up! Cheer up! Cheer!"

Next Story—"Peter Rabbit Is Scared and Glad."

ST. MARY'S MEN'S GUILD

St. Mary's Men's Guild will hold its regular meeting on Thursday next at 8 p.m. Following the business session, Captain Elmore Philpott will give another of his interesting talks on world affairs.

ROWLES' BOYS' BAND

Many talented artists have offered their services in a concert in aid of Rowles' Boys' Band. The concert will be held in the Chamber of Commerce auditorium on December 2. Further details will be published later.

Rev. Dorothy Wilson will be the assistant minister at City Temple, London, the well-known Congregational congregation of which Rev. Leslie Westhead is minister. Miss Wilson was trained at Mansfield College, assisted Rev. Leyton Richards at Carr's Lane, Birmingham, and had a pastorate of her own for two years.

HAROLD S. TIMBERLAKE

Optometrist

647 YATES STREET

Appointment, 9 to 6
Phone Office, E 2513
After 6 Phone G 3978

Girl Guide Notes

The Second West Victoria Brownie Pack entertained parents and visitors on Friday afternoon at the Mowgli Hall on Michigan Street, the occasion being a "flying up ceremony" and an enrolment.

The five Brownies who had won wings were Betty Cantell, Louise Young, Alice May Stevenson, Ellen Leckie and Jean Anders. The new Brownies were Michelle Cleri, Peggy Ann Gonnason and Betty Buchan. Mrs. Alan Morkill, the provincial Commissioner of Girl Guides, officiated at both ceremonies.

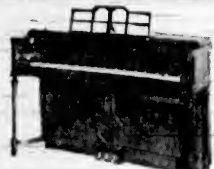
In a short talk to the Guides and Brownies, she impressed upon them their own responsibility to the company or pack to which they belonged. Later she addressed the parents on the aims and object of the Girl Guide organization, specially stressing the advantages of organization, specially stressing the advantages of organized recreation and training of children. She urged parents to make special efforts to take an interest in all their children's activities, as it meant so much to them in later life. Those assisting were a color party from the Second West Victoria Guide Company, Mrs. F. Sampson, captain, and Guides; Fourth West Victoria Company, Mrs. L. Neelands representing the local association, and Mrs. R. Robinson. There are a few vacancies in the Brownie pack and anyone wishing to join should get in touch with Mrs. Ashley

WILLIS PIANOS

"Canada's Best"

Give your child the best piano made. Willis Pianos make practising easy. See our new models. Prices moderate. Your present piano taken as part payment.

WILLIS PIANOS, LTD.
G 2512 720 FORT ST., Victoria, B.C.



Cooper, the Brown Owl, at Empire 9910.

The new Guide company will meet in the Mowgli Hall on Thursday afternoon from 4:30 to 6:30. Any girls from ten years of age are eligible to join and may obtain information from the captain, Miss D. Boughton, Empire 6739.

SCOUT BAZAAR

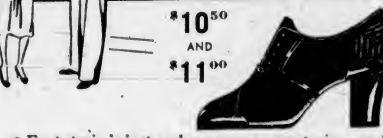
The North Quadra Group committee will hold a bazaar on Wednesday in the Scout Hall, Glasgow Avenue, to be opened at 2:30 p.m. by Mrs. A. H. C. Phipps, commissioner of Cubs for Victoria district. Mrs. K. Kirchin and Mrs. S. E. Hume are general conveners, with present.

COMMUNITY CLUB

A meeting of the Esquimalt Community Club will be held in the guild room of St. Paul's Church House tomorrow evening at 8 o'clock. All interested in the work of this group are invited to be present.

Why your FOOT is safer

in
DR. M. W. LOCKE SHOES



\$10.50
AND
\$11.00

• Foot strain is just as dangerous as eyestrain—and it's

far more apt to be overlooked! Dr. Locke Shoes—designed by the world-acclaimed Canadian physician—help to hold the bones of your foot in the proper position, give you natural balance and poise. And they're good looking shoes without a bit of that dreaded "old lady" look. Come in and see.

Women's Shoes, Fashion Floor at THE BAY

EXCLUSIVE WITH

Bondson's Bay Company
INCORPORATED 27th MAY 1870

THE Bon Ton

OPENS ON DOUGLAS STREET



Now Two Stores

In order to serve our many patrons from a new and central location we have just opened a new cake and pastry shop at 1322 Douglas Street. Next to Dick's Dress Shoppe have you will find the same quality and service as in our Fort Street store.

—THREE OPENING SPECIALS—

DANISH PECAN ROLLS, doz.

30c

DATE NUT DROPS, doz.

20c

CHOCOLATE MARSHMALLOW ROLLS, each

20c

743 FORT STREET

THE BON TON
O. M. HIGGINS

1322 DOUGLAS STREET

WHAT A GAME! WHAT A GAME! I'M IN IT!



GET THIS
**FUN-MAKING
CHARLIE MCCARTHY
RADIO GAME**

For only 10¢ and sales slips showing purchase of 2 pounds of Chase & Sanborn Coffee...

THE whole family will want to join in and play this Charlie McCarthy Radio Game that everyone is talking about!

This new, exciting game consists of a spinner (4½ inches square) and 21 figures (4½ inches high)—one of Charlie McCarthy and four each of Edgar Bergen, Don Ameche, Dorothy Lamour, Nelson Eddy and Robert Armstrong. The object of the game is to win a full set of figures.

It's a thrilling, fascinating game! And all you have to do to get it is to mail to Chase & Sanborn sales slips from your grocer, showing you have bought two pounds of Chase & Sanborn Coffee—plus a coupon from the coupon below.

Chase & Sanborn Coffee is made from the world's choice coffees, expertly roasted and blended to bring out all their richer, finer flavor.

Order a pound tomorrow! Save the sales slip. Then when you have bought your second pound, mail your two sales slips to Chase & Sanborn with the coupon and 10¢.

CHASE & SANBORN

Imperial Bldg., Bldg., Montreal, P.Q., Canada. Please send me the Charlie McCarthy Radio Game, free of shipping charges. I enclose the sales slips showing my purchase of two pounds of Chase & Sanborn Coffee.

Name _____

Street _____

City _____

Revised and packed in Canada

Listen to the
**Chase & Sanborn Coffee
Radio Program**
DRAMA and Master of Ceremonies: Don Ameche
MUSIC: Nelson Eddy—Dorothy Lamour—Robert Armstrong
COMEDY: Edgar Bergen and Charlie McCarthy
Every Sunday Night

CHASE & SANBORN COFFEE

Plays and Players

"Love in a Trailer" Is Latest Picture Theme

"Love in a trailer" is a literal description of "Listen, Darling," new comedy featuring Freddie Bartholomew and Judy Garland, which will show for the last time tomorrow at the Dominion Theatre.

The picture is a bow of recognition to thousands who have put their permanent or temporary homes on wheels and made all of America their back yard.

Full half of the action in "Listen, Darling," takes place in and around

two trailers, requiring the building of two of the smallest motion picture sets on record. For those who like lavishness as the background of their romance and comedy, however, there are other elaborate and expensive sets.

"Listen, Darling" is the story of a couple who "kidnap" the girl's mother in the family trailer to prevent her from marrying the town banker and set out upon the highways to find a suitable husband for her.

RADIO PAIR HEAD CAST AT OAK BAY

Edgar Bergen and Charlie McCarthy Score Hit in "Letter of Introduction"

Adolphe Menjou, Andrea Leeds, Edgar Bergen (with Charlie McCarthy, of course) and George Murphy head the cast of Universal's "Letter of Introduction," which will open tomorrow at the Oak Bay Theatre.

In strong support roles are Rita Johnson, Ann Sheridan and Eve Arden.

"Letter of Introduction" presents the famous Bergen-McCarthy team in their first stellar roles. Previously they had been seen in one production, "Goldwyn Follies," in what amounted to a group of specialties. In the current offering Bergen has one of the pivotal roles of the drama.

OLD SOUTH SCENE OF TENSE DRAMA

Evelyn Venable Has Stirring Role in Screen Triangle at the Plaza

Monday

Evelyn Venable returns to the screen in "My Old Kentucky Home," a stirring saga of the Southland which will open tomorrow at the Plaza Theatre.

"My Old Kentucky Home" is the story of a girl who is about to marry the great love of her life, only to find that her fiancé is a man who has been blasted as his ex-sweetheart, trying to kill both herself and the man, lands them all in the headlines.

Supporting Miss Venable are Clara Blandick, a grand character actress; Grant Richards, promising young juvenile, who does well in his role of Larry; and Cornelius Keefe, a suave villain.

CONTINUED

"I shiver every time I think of a handsome young man," said the old maid.

Her companion looked up in surprise. "And here I've been thinking you had St. Vitus dance all these years!"

EDDIE CANTOR ON COLUMBIA SCREEN

"All Baba Goes to Town" Has Comedian, Tony Martin and Roland Young in Cast

Joining forces for the first time with hit-making Twentieth Century-Fox in the happiest merger in the history of burlesque, Eddie Cantor brings Bagdad up to date in his starring musical hit, "All Baba Goes to Town," featuring Tony Martin, Roland Young, June Lang, Louise Rainer, and a tremendous cast, opening tomorrow at the Columbia Theatre, which is enriched by a revolutionary new three-tone tinted process.

What Today Means

"SCORPIO"

If November 6 is your birthday, the best hours for you on this date are from 11:15 a.m. to 1:15 p.m., from 3:15 to 5:15 p.m. and from 7:15 to 9:15 p.m. The danger periods are from 9:15 to 11:15 a.m. from 5:15 to 7:15 p.m. and from 9:15 to 11:15 p.m.

You can easily work yourself into a highly excitable state of mind this day, unless you determine to practice self-control. Through inattention a good many people will give offence. The average person will prefer light, frothy conversations, so it might be well to keep away from serious topics when you are socially engaged.—Feeling persons simply to make them angry will be a dangerous sport. It will be a mistake to try to force your views on others or to be sarcastic about theirs. This day can be easily spoiled if the rights and privileges of any person are ignored or disregarded. Through the misinterpretation of many an innocent remark, feelings will be hurt and resentment aroused. Married and engaged couples, as well as those who are planning to become betrothed, ought to defer to one another's wishes if it feels like to be avoided.

If a woman and November 6 is your birthday, if you are socially ambitious you can feel optimistic

"That Certain Age" Has Deanna Durbin in Lead

History appears to be repeating itself in the movie. Twenty years or so ago a young Canadian girl went from Toronto to Hollywood. Her freshness and charm won all hearts; Mary Pickford became "Canada's and America's Sweetheart."

Today another Canadian girl, Deanna Durbin, from Winnipeg this time, with the grace and loveliness of a woodland violet, plus a magnificent voice, has succeeded to the title. And after seeing "That Certain Age," which is the current

attraction at the Capitol Theatre, none will dispute her claim. Here is a picture that the most capricious critic would be hard-pressed to deride. It has a well-defined theme—"puppy love"—which is well developed in the plot. Its lines are brilliant, its dialogue smart and humorous, and its action fast.

Miss Durbin, with the inimitable Melvyn Douglas as her partner, sings and trips her way through the story with the "savor faire" of a long-experienced actress.

Scene-From Plaza Offering



A Gripping Scene From the Film "My Old Kentucky Home," Which Stars Evelyn Venable and Grant Richards, and Which Will Open Tomorrow at the Plaza Theatre.

to do many foolish things. Think more about what you have to be grateful for rather than things to complain about. If you want a contented state of mind, "Your words reflect your thoughts, and this day they will have an important bearing on the attitude your friends and relatives will maintain towards you. Brevity may be the soul of wit, but this day it is apt to be construed as the height of rudeness. If you answer anyone abruptly, information may be picked up from unexpected sources, so it might pay to keep your ears open. Many articles are apt to be lost through absent-mindedness

the Great War severely handicapped, has not forgotten rising generations. The club is particularly interested in the Solarium and the Protestant Orphanage, and those who enjoy the hospitality of the club on Armistice Eve will know that they are doing their bit to help, not only the veterans, but little children who, denied this assistance, would lack health or home.

BENEFIT CONCERT TOMORROW NIGHT

Britannia Branch, Canadian Legion, To Present Entertainment At Shrine Hall

Tomorrow evening in the Shrine Auditorium the Britannia Branch of the Canadian Legion will present an exceptionally well-arranged concert, all proceeds of which will be in aid of the Queen Alexandra Solarium. The concert will be under the esteemed patronage of His Honor the Lieutenant-Governor and Mrs. E. W. Hamber.

Commencing at 8 p.m. the Canadian Legion Band, under the leadership of Bandmaster Charles Raine, will open the programme, Miss Sheila Conway, the band's soloist, will sing the "Waltz Song" from "Romeo and Juliet," and a few words by Dr. J. D. Hunter, M.P., will precede twenty minutes of characteristic dance scenes by the Florence Clough Dance Academy.

The second portion of the programme will open with the "Grand March" from "Tannhauser" by the band and the Elsiebethan singers, Phyllis Deville, Dorothy Parsons, Dudley Wickett and Jack Townsend, accompanied by Maquinn Daniels, will be heard in a group of three songs. Frank Tupman will also contribute a group of two numbers.

To Give One Performance



On Monday, November 14, Victoria Will Thrill to the Magnificent Program of the Don Cossacks, Conducted by Serge Jaroff. These Ex-Soldiers of Mother Russia Will Appear Here for One Performance Only, at the Empire Theatre.

ATLAS MONDAY

THEY'LL JOLT YOU FROM YOUR SEATS! In this greatest drama of life in the raw!



AND! Meeting With Rhythm, Sparkling With Story Loaded With Laughs!

"START CHEERING" With JIMMY DURANTE, WALTER CONNELLY, JOAN PERCY

Phone 8-2111

15c 12 to 1 20c 1 to 5 25c 8 On

COUNCILS URGE UNIFIED ACTION

Joint Transportation Committee Recommended by Municipalities

Criticism of the action of the City Council is preparing to call for tenders for a passenger transportation system for the city only, and a request that the city should take no such action without consulting the councils of the three suburban municipalities are contained in a resolution received at the City Hall yesterday, following a joint meeting of the Oak Bay, Saanich and Esquimalt councils the previous night.

Held in camera in the Oak Bay Municipal Hall, the meeting was attended by all members of the Oak Bay and Esquimalt councils, and all but one member of the Saanich Council. Reeve Alex Lockie, Esquimalt, was chosen as chairman, and R. F. Sewell, Saanich municipal clerk, acted as secretary.

The meeting took the stand that the matter of passenger transportation should be dealt with as far as possible as a single problem, with the four councils acting in unison. Surprise was expressed at the City Council's proposed action relative to calling for tenders, and it was resolved to request an assurance from the city that no tenders should be called for, or other formal action taken respecting transportation, unless and until all the local councils concurred in such action.

CONCURRENT ACTION

The immediate appointment of a joint transportation committee consisting of not more than two representatives from each municipality concerned, was suggested, the proposal being that this committee should endeavor to agree on a plan for uniform and concurrent action by the four councils, such plan to be submitted to each of the councils for consideration and approval.

The following were appointed to represent the suburban municipalities: Oak Bay, Reeve R. R. Taylor and Councillor William Ellis; Saanich, Reeve William Crouch and Councillor L. H. Passmore; Esquimalt, Reeve Lockie and Councillor Albert Head.

REMEMBERS NAPOLEON

KURSK, U.S.S.R., Nov. 5 (P.)—Ivan Krivolapoff, a collective farmer, says he is 145 years old and can remember Napoleon's retreat from Moscow in 1812.

SOCIAL CREDIT MEETING

"The Case for Alberta" will be the subject of an address by A. H. R. Gossie at a meeting of the Social Credit Society in Room 224 Pemberton Building on Tuesday at 8 p.m.

SHOWING MONDAY and TUESDAY!

★ DEANNA'S IN MISCHIEF AGAIN!

A NEW DEANNA, GROWN INTO GLORIOUS GIRLHOOD, IN A GAY CAREFREE COMEDY SET TO LILTING MUSIC!

A DELIGHTFUL EXPERIENCE FOR EVERYONE!

AT 10:30, 2:30, 4:30, 7:00, 9:30



HEAR HER SING! "You're as Pretty as a Picture," "My Own," "Be a Good Scout" and "Romeo and Juliet" Waltz!

EXTRA! "BRITAIN'S BID FOR AIR SUPREMACY" Britain Trains Her Pilots and Plans Her Royal Air Force

"Hermit Kingdom" A Color Scene of Siam

WORLD NEWS

COMING! "DRUMS"

SHOWING MONDAY ONLY!

SPECIAL FOR THE FAMILY'S FUN

FREDDIE BARTHOLOMEW

JUDY GARLAND • MARY ASTOR

IN "LISTEN, DARLING"

With WALTER PIDGEON

ALSO: AT 1:30, 3:30, 5:30, 7:30, 9:30

"BOOLOO"

A JUNGLE SAGA! "JOHN TAPEY" WITH JAYNE REGAN

AT 10:30, 2:30, 4:30, 7:00, 9:30

TUESDAY!

A FRESH FAST FIESTA OF FUN!

"GARDEN of the MOON"

WITH PAT O'BRIEN

JOHN PAYNE Margaret LINDSAY JIMMY FIDLER

AND! RANDOLPH SCOTT IN "THE ROAD TO RENO"

With GLENDA FARRELL HELEN BRODERICK

AT 10:30, 2:30, 4:30, 7:00, 9:30

DOMINION

WE SUPPORT THE COMMUNITY CHEST

THE DON

Conducted by SERGE JAROFF

COSS MONDAY NOV. 14

EMPIRE THEATRE

Tickets at Fletcher's 55c to \$2.65

RUSSIA'S FAMOUS CHOIR

Box Office NOW

WILLIS PIANO CO. \$1.00, \$2.50, \$5.00, \$10.00, \$15.00 Plus Tax

Scottish Concert

FIRST UNITED CHURCH CHOIR

Chamber of Commerce Auditorium FRIDAY, NOV. 18 - 8 P.M.

Admission - 50c

Tickets - 50c

Choir Members and Burns Club

TO CLEAN SILVER

To clean tarnished silver quickly, pour boiling water into an aluminum kettle, add a teaspoon of salt, and a teaspoonful of soda for each quart of water. Put the silver in

and let it boil for four or five minutes. This will remove all signs of tarnish. The method should be used only for plain, unornamented silver.

10c 15c 20c 25c 30c 35c 40c 45c 50c 55c 60c 65c 70c 75c 80c 85c 90c 95c 1.00 1.10 1.20 1.30 1.40 1.50 1.60 1.70 1.80 1.90 2.00 2.10 2.20 2.30 2.40 2.50 2.60 2.70 2.80 2.90 3.00 3.10 3.20 3.30 3.40 3.50 3.60 3.70 3.80 3.90 4.00 4.10 4.20 4.30 4.40 4.50 4.60 4.70 4.80 4.90 5.00 5.10 5.20 5.30 5.40 5.50 5.60 5.70 5.80 5.90 6.00 6.10 6.20 6.30 6.40 6.50 6.60 6.70 6.80 6.90 7.00 7.10 7.20 7.30 7.40 7.50 7.60 7.70 7.80 7.90 8.00 8.10 8.20 8.30 8.40 8.50 8.60 8.70 8.80 8.90 9.00 9.10 9.20 9.30 9.40 9.50 9.60 9.70 9.80 9.90 10.00 10.10 10.20 10.30 10.40 10.50 10.60 10.70 10.80 10.90 11.00 11.10 11.20 11.30 11.40 11.50 11.60 11.70 11.80 11.90 12.00 12.10 12.20 12.30 12.40 12.50 12.60 12.70 12.80 12.90 13.00 13.10 13.20 13.30 13.40 13.50 13.60 13.70 13.80 13.90 14.00 14.10 14.20 14.30 14.40 14.50 14.60 14.70 14.80 14.90 15.00 15.10 15.20 15.30 15.40 15.50 15.60 15.70 15.80 15.90 16.00 16.10 16.20 16.30 16.40 16.50 16.60 16.70 16.80 16.90 17.00 17.10 17.20 17.30 17.40 17.50 17.60 17.70 17.80 17.90 18.00 18.10 18.20 18.30 18.40 18.50 18.60 18.70 18.80 18.90 19.00 19.10 19.20 19.30 19.40 19.50 19.60 19.70 19.80 19.90 20.00 20.10 20.20 20.30 20.40 20.50 20.60 20.70 20.80 20.90 21.00 21.10 21.20 21.30 21.40 21.50 21.60 21.70 21.80 21.90 22.00 22.10 22.20 22.30 22.40 22.50 22.60 22.70 22.80 22.90 23.00 23.10 23.20 23.30 23.40 23.50 23.60 23.70 23.80 23.90 24.00 24.10 24.20 24.30 24.40 24.50 24.60 24.70 24.80 24.90 25.00 25.10 25.20 25.30 25.40 25.50 25.60 25.70 25.80 25.90 26.00 26.10 26.20 26.30 26.40 26.50 26.60 26.70 26.80 26.90 27.00 27.10 27.20 27.30 27.40 27.50 27.60 27.70 27.80 27.90 28.00 28.10 28.20 28.30 28.40 28.50 28.60 28.70 28.80 28.90 29.00 29.10 29.20 29.30 29.40 29.50 29.60 29.70 29.80 29.90 30.00 30.10 30.20 30.30 30.40 30.50 30.60 30.70 30.80 30.90 31.00 31.10 31.20 31.30 31.40 31.50 31.60 31.70 31.80 31.90 32.00 32.10 32.20 32.30 32.40 32.50 32.60 32.70 32.80 32.90 33.00 33.10 33.20 33.30 33.40 33.50 33.60 33.70 33.80 33.90 34.00 34.10 34.20 34.30 34.40 34.50 34.60 34.70 34.80 34.90 35.00 35.10 35.20 35.30 35.40 35.50 35.60 35.70 35.80 35.90 36.00 36.10 36.20 36.30 36.40 36.50 36.60 36.70 36.80 36.90 37.00 37.10 37.20 37.30 37.40 37.50 37.60 37.70 37.80 37.90 38.00 38.10 38.20 38.30 38.40 38.50 38.60 38.70 38.80 38.90 39.00 39.10 39.20 39.30 39.40 39.50 39.60 39.70 39.80 39.90 40.00 40.10 40.20 40.30 40.40 40.50 40.60 40.70 40.80 40.90 41.00 41.10 41.20 41.30 41.40 41.50 41.60 41.70 41.80 41.90 42.00 42.10 42.20 42.30 42.40 42.50 42.60 42.70 42.80 42.90 43.00 43.10 43.20 43.30 43.40 43.50 43.60 43.70 43.80 43.90 44.00 44.10 44.20 44.30 44.40 44.50 44.60 44.70 44.80 44.90 45.00 45.10 45.20 45.30 45.40 45.50 45.60 45.70 45.80 45.90 46.00 46.10 46.20 46.30 46.40 46.50 46.60 46.70 46.80 46.90 47.00 47.10 47.20 47.30 47.40 47.50 47.60 47.70 47.80 47.90 48.00 48.10 48.20 48.30 48.40 48.50 48.60 48.70 48.80 48.90 49.00 49.10 49.20 49.30 49.40 49.50 49.60 49.70 49.80 49.90 50.00 50.10 50.20 50.30 50.40 50.50 50.60 50.70 50.80 50.90 51.00 51.10 51.20 51.30 51.40 51.50 51.60 51.70 51.80 51.90 52.00 52.10 52.20 52.30 52.40 52.50 52.60 52.70 52.80 52.90 53.00 53.10 53.20 53.30 53.40 53.50 53.60 53.70 53.80 53.90 54.00 54.10 54.20 54.30 54.40 54.50 54.60 54.70 54.80 54.90 55.00 55.10 55.20 55.30 55.40 55.50 55.60 55.70 55.80 55.90 56.00 56.10 56.20 56.30 56.40 56.50 56.60 56.70 56.80 56.90 57.00 57.10 57.20 57.30 57.40 57.50 57.60 57.70 57.80 57.90 58.00 58.10 58.20 58.30 58.40 58.50 58.60 58.70 58.80 58.90 59.00 59.10 59.20 59.30 59.40 59.50 59.60 59.70 59.80 59.90 60.00 60.10 60.20 60.30 60.40 60.50 60.60 60.70 60.80 60.90 61.00 61.10 61.20 61.30 61.40 61.50 61.60 61.70 61.80 61.90 62.00 62.10 62.20 62.30 62.40 62.50 62.60 62.70 62.80 62.90 63.00 63.10 63.20 63.30 63.40 63.50 63.60 63.70 63.80 63.90 64.00 64.10 64.20 64.30 64.40 64.50 64.60 64.70 64.80 64.90 65.00 65.10 65.20 65.30 65.40 65.50 65.60 65.70 65.80 65.90 66.00 66.10 66.20 66.30 66.40 66.50 66.60 66.70 66.80 66.90 67.00 67.10 67.20 67.30 67.40 67.50 67.60 67.70 67.80 67.90 68.00 68.10 68.20 68.30 68.40 68.50 68.60 68.70 68.80 68.90 69.00 69.10 69.20 69.30 69.40 69.50 69.60 69.70 69.80 69.90 70.00 70.10 70.20 70.30 70.40 70.50 70.60 70.70 70.80 70.90 71.00 71.10 71.20 71.30 71.40 71.50 71.60 71.70 71.80 71.90 72.00 72.10 72.20 72.30 72.40 72.50 72.60 72.70 72.80 72.90 73.00 73.10 73.20 73.30 73.40 73.50 73.60 73.70 73.80 73.90 74.00 74.10 74.20 74.30 74.40 74.50 74.60 74.70 74.80 74.90 75.00 75.10 75.20 75.30 75.40 75.50 75.60 75.70 75.80 75.90 76.00 76.10 76.20 76.30 76.40 76.50 76.60 76.70 76.80 76.90 77.00 77.10 77.20 77.30 77.40 77.50 77.60 77.70 77.80 77.90 78.00 78.10 78.20 78.30 78.40 78.50 78.60 78.70 78.80 78.90 79.00 79.10 79.20 79.30 79.40 79.50 79.60 79.70 79.80 79.90 80.00 80.10 80.20 80.30 80.40 80.50 80.60 80.70 80.80 80.90 81.00 81.10 81.20 81.30 81.40 81.50 81.60 81.70 81.80 81.90 82.00 82.10 82.20 82.30 82.40 82.50 82.60 82.70 82.80 82.90 83.00 83.10 83.20 83.30 83.40 83.50 83.60 83.70 83.80 83.90 84.00



HANDFUL OF STARS

by MARGARET GORMAN NICHOLS

CHAPTER LIV

The courage that had suddenly flared in his face and name flared again.

"All right, if you really want to know, I spent it, all of it, when I was out of work."

"And when you were in Boston at Christmas time with Troy, I knew that and forgave that, too, Jeff. And you spent it on parties to which I was not invited..."

"Troy paid my day down here!" He stiffened. "She's done more for me than any one has ever done for me!"

"Troy paid my way down here!" flame in Lyle's face kindled again.

"You can say she's done more for you because she's made what she's done very obvious! But you don't know that the night you were so ill, I had to go to Stephen for help. He paid the doctor and bill. And that's not all. Why should you need help? Why must you always have some one to lean on and depend upon? You couldn't find a job yourself. Stephen got you your job."

His eyes narrowed. "You've done a little plotting and scheming yourself, haven't you?"

She bit into her lip. "I loved you. I wanted to help you. You were doing nothing to help yourself. She shook her head slowly and her eyes were clear and calm. "But I don't love you any more, Jeff. There's nothing left. I don't feel anything for you except contempt. But perhaps I feel a little sorry for you..."

He gave a short laugh. "You don't have to feel sorry for me! You've had your say. Now I'll have mine. Troy and I are married. We were married a little more than two weeks ago, secretly. Her name, Kit, didn't know until tonight..."

"And when did you propose to tell me? That's why you didn't write. That's why you didn't see me. Mother, isn't it? I see now. You forgot all about me, didn't you, Jeff, when you came down here and life was luxurious and amusing and Troy was here in love with you? Jeff, you disintegrated from idleness. And you disintegrated from too much pleasure and luxury to the point of marrying one girl while you were engaged to another."

"I've been ashamed that I rushed down here. Now I'm glad. How your conscience must have been troubling you—if you have a conscience." She smiled. "Now I know what gave you the courage to face me. It's because Troy is a very rich girl and all she has is yours. You have everything your way now, Jeff."

His anger was gone. He nodded. "My conscience has been killing me, Lyle..."

"You don't have to say anything. I understand you completely. And I believe, if you're careful, that you and Troy will make a happy life together, just playing. You were meant for a life like that. She has an idol of you in her mind, too, Jeff. Don't let the polish come off. Don't let it fall into pieces at her feet. I told you once that she was still in love with you. Remember—I don't know very much about her, but I think she must be in love with you. I think she wanted you terribly all along."

He extinguished the cigarette with the toe of his white shoe. Then slowly he looked at her. Again, as she had many times before, she made him feel weak and small and second-rate. He knew what he had done to her was unforgivable. Troy had stepped in to see him when he'd been ill in New York and said,

"What you need is Florida, Jeff. I'm going down. I'll be glad to let you have the money." He had asked the opportunity eagerly. She had met him and they had been together constantly. After two weeks of parties Lyle had been a vague figure in his mind. Some one out of an unpleasant past. And he had found himself utterly absorbed in Troy, who did not make him feel weak and small and second-rate, but charming and popular and almost important. Then Troy had said, "Why don't you move in with Kit and me? There's lots of room."

After an evening on a friend's yacht Troy had come to him and asked, "Jeff, why won't you ask me to marry you? You know I love you. I could do so much for you, darling." It was then that he had asked her to marry him. The next day they motored to a small town and were married. And since that day his conscience had been an accuser that had stalked beside him every moment... He had thought, "I'll write to Lyle and tell her. He had not opened her last three letters. Then he thought, "No, I'll wait until I get to New York." And tonight when Kit had said that Stephen was bringing Lyle to him, he had braced himself to meet her. Troy was upstairs. He had left her crying. She had clung to him again, saying, "I'm jealous of her! Jeff, don't leave me and go back to her!"

Lyle took a step back. "Good-bye, Jeff, and good luck..."

His eyes were unhappy. "I suppose all your life you'll think I'm the lowest form of man..."

She shook her head. "You can't help being—yourself. And I do wish you luck and happiness. Always go on being the man Troy wanted terribly. Jeff. Good-bye."

Military Activities

Continued from Page 9

concerns No. 1345, Pte. G. S. Lapadat, is amended to read "posted to No. 3 (Transport) Platoon, and not as therein stated. Battalion Orders No. 30, dated 28-9-38, in so far as it concerns No. 312, A-Sgt. Kirchhoff, of "B" Coy., is amended to read "to be acting-sergeant, and detailed for duty as Company clerk," and not as therein stated.

Strength Decrease—No. 337, Pte. L. R. Stone, "B," with effect from 26-9-38.

D. G. CROFTON, Captain, Adj. 2nd Bn. (M.G.) Can. Scottish Regiment.

6TH DIVISIONAL R.C.A.S.C. VICTORIA UNITS

Orders for the week ending November 12, 1938.

Orderly officer, 2nd Lieut. R. McLeod; next for duty, 2nd Lieut. H. Scott. Orderly sergeant, Sergeant Lowe; next for duty, Sergeant Flood.

Parades—Both companies will parade full strength at the Armories, Bay Street, on Tuesday, November 8, at 20:00 hours. Dress: Drill order. Payrolls will be signed at this parade.

Syllabus—Lectures internal combustion engine and Lewis gun.

Remembrance Day Parade—Both companies will parade at the Armories, Bay Street, at 9:45 on Friday, November 11, to proceed to the Cenotaph. Dress: Khaki church parade order. Medals and decorations will be worn. Greatcoats will

be worn if the weather seems inclement.

Sgt. J. T. E. Flood will act as unit marker and will report as advised. Complete details of this parade will be issued on Tuesday, November 8.

R. H. GREEN, Major, For Officer Commanding.

13th FIELD AMBULANCE, R.C.A.M.C. (N.F.)

Part I

Parade—The unit will parade at the Armories, Bay Street, Victoria, on Tuesday, November 8, 1938, at 19:45 hours. Dress, drill order. Lecture, "Supplies," by Q.M.S. W. C. Jeanes, at 20:00 hours. Drill, squad and stretcher drill at 21:00 hours.

Orderly Duty—For week ending November 8, 1938—Orderly officer, Lieut. A. Turnbull; next for duty, Lieut. D. B. Roxborough. Orderly sergeant, Corp. Jennings; next for duty, Corp. Kitching.

Muster Parade—The annual muster parade of the unit will be held in the Armories on Tuesday, November 15, 1938. It is essential that every member of the unit attend this parade to draw annual pay.

Remembrance Day Parade—The unit will parade at full strength on Friday, November 11, 1938, at the Armories at 9:30 hours for participation in this parade. Dress, church parade order, khaki. The unit will fall in at sufficient time after 9:30 hours to march off and be at the assembly point by 10:20 hours; then move from the assembly point at 10:30 hours to take up position on marker on Bellevue Street. The marker will report to the garrison sergeant-major at 10:30 hours at the War Memorial, Victoria. It is urgently requested that all members of the unit attend this parade.

Church Parade—The annual Armistice service at Christ Church Cathedral will be held on Sunday, November 13, 1938, at 15:00 hours. One officer and two other ranks will attend this service. The other ranks detailed, Sergt. Crosby and Corp. West, will report at the Cathedral at 14:50 hours. Dress, church parade.

Notice—The Christmas competition shoot will commence on Tuesday, November 8, 1938, at 21:00 hours.

Part II

Leave of Absence—No. 75, E. V. Shiner, from November 1 to November 15, inclusive; No. 6, Q.M.S. A. Calvert, from November 1 to November 9, inclusive.

Strength Increase—No. 127, Pte. J. H. McManus, attested and taken on strength, effective 1-11-38. Pt. 2, O. No. 24.

C. A. WATSON, Capt. and Adj., 13th Field Ambulance.

NO. 5 ARMY FIELD WORKSHOP, R.C.O.C. (N.F.)

Orders by Lieut.-Col. H. E. Goodman, V.D., officer commanding.

Part I

Parade No. 38—Unit will parade at the Armories, Bay Street, at 20:00 hours on Tuesday, November 8, 1938, for the purpose of miniature range firing. All ranks must attend this parade. Dress: Drill order.

Sergeants' Mess Meeting—W.O.'s and sergeants will meet immediately following the shoot.

Duties—Orderly officer for the week, Lieut. G. W. Branton; next for duty, Lieut. H. A. Sturrock. Orderly sergeant, Sgt. H. M. MacKay; next for duty, Sgt. S. E. Western.

Armistice Day Parade—The unit will parade at 9:15 hours (9:15 a.m.) on Friday, November 11, 1938, at the Armories, Bay Street. Dress, service dress.

J. A. BENNELL (Lieutenant), Acting-Adjutant.

NO. XI DISTRICT STORE SECTION, ROYAL CANADIAN ORDANCE CORPS (N.F.)

Part I—Orders for week ending November 12, 1938, by Captain H. Collings, M.B.E., Officer Commanding.

Parades—No. XI District Store Section, R.C.O.C. (N.F.), will parade at unit headquarters, Ordnance Depot, Sismet Hill, Esquimalt, at 20:00 hours, Thursday, November 10, 1938. Dress: All those completely fitted, service dress; remainder, mufti.

Remembrance Day Parade—The unit will parade at strong as possible Friday, November 11, at the corner of Yates and Wharf, at 10:05 hours. Dress: Church parade order; medals.

Duties—Orderly sergeant for week ending November 11, Corp. J. McGrath; next for duty, L-Cpl. F. H. Neel.

H. COLLINGS, Capt. Officer Commanding.

CANADIAN CORPS OF COMMISSAIONAIRES, VICTORIA AND V.I. COMPANY

Orders by Lieut.-Col. H. B. Cunningham, T.D., assistant commandant.

Orderly staff-sergeant for month ending December 2—Staff-Sgt. E. H. McDonald.

Orderly commissaire—Commissionaire E. Naylor; next for duty, Commissionaire B. Skehan.

Parades—The company, less those in permanent employment, will parade on Monday, November 7, at headquarters. Time: 10:30 hours. Dress: Uniform, medals. Gloves. Poppies will not be worn. Should it rain, mackintoshes will be worn.

Strength—No. 18, Commissionaire W. Porteous, having applied to resign and complied with the rules and regulations, he is accordingly struck off the strength of the corps 5-11-38.

Duty—Staff-sergeants being on their own roster for duty will not except in special circumstances be detailed for duty as orderly commissaire.

Mess Meeting—Regular monthly meeting of commissaires' mess

Important Values Monday



ON SALE MONDAY
MOIRE and SATIN
ROBES
Each \$2.95

An amazing offer of women's satin and silk moire robes culled from our stock and offered at the extremely low price of.....\$2.95

1 ONLY at \$9.75 for.....\$2.95 5 ONLY at \$6.95 for.....\$2.95
3 ONLY at \$8.95 for.....\$2.95 15 ONLY at \$5.95 for.....\$2.95
7 ONLY at \$7.95 for.....\$2.95 22 ONLY at \$4.95 for.....\$2.95

These are values that must be seen to be appreciated and will not last long at the above price—so shop early Monday morning!

NO PHONE ORDERS OR EXCHANGES, PLEASE

CURTAIN and DRAPERY Clearance

SEMI-ANNUAL SALE OF
Sample Lengths of Draperies---
Upholstery Fabrics and Curtain Nets---

Monday, Tuesday and Wednesday in the Drapery Department and Studio of Interior Decoration

Included in this sale are some discontinued patterns and exclusive designs—All of a superior quality and great values at the Sale Prices.

In the Drapery Department

Drapery Samples include many pieces 2½ yards long and 50 inches wide, which may be split for draperies—other lengths suitable for covering occasional chairs, for cushion covers, runners, etc.

In the Studio of Interior Decoration

Discontinued Samples of Exclusive Designs—Printed Linens, Damasks and Novelty Materials—Lengths suitable for cushion covers, occasional chair seats, footstool bags, table runners, etc. TWICE A YEAR WE HAVE THIS GREAT CLEARANCE—Take advantage of the great values.

Prices of Studio of Interior Decoration Samples as Follows:

4 for \$1.00 2 for \$1.00 3 for \$1.00
And \$1.00 Each

Books on Etiquette

AT POPULAR PRICES

THE COMPLETE BOOK OF ETIQUETTE with social forms for all ages and occasions. Price \$1.75

ETHEL FRY'S CUSHING'S BOOK OF ETIQUETTE—A guide to polite behaviour. Price 49c

CHARM, by Margery Wilson. New and revised edition. Priced at \$2.75

ETIQUETTE FOR LADIES—Price 75c

THE CORRECT THING—A guide book of etiquette for young men. Price \$1.50

CHARM AND PERSONALITY—Feel secure in everything you do and say. Indulge your longing for knowledge of the newest and smartest modes. Price \$1.29

DAINTY GOWNS of Nun's Veiling

Nothing is nicer for warm winter wear than these dainty gowns—exquisitely made in the Swiss manner and enhanced by embroidered designs in self colors and contrasting shades.

LONG-SLEEVED GOWNS, made with pretty collars and daintily embroidered. Priced at \$5.75

SHORT-SLEEVED GOWNS in white, blue, pink, peach and green—embroidered in dainty patterns in contrasting colors. Priced at \$4.50

at.....\$4.50

—Whitman, 1st Floor

will be held at headquarters on Monday, November 7, at 19:30 hours.

H. H. B. CUNNINGHAM (Lieutenant-Colonel), Adjutant November 5, 1938.

DONATES \$250.000

ACTION ENG. Nov. 5 (CP-Havas) Leslie Hore-Belisha, Secretary for War, announced today Viscount Nuffield, motor manufacturer, had donated £50,000 (\$250,000) for improvement of athletic facilities in the Territorial Army.

Much interest is being taken in the Christmas residential lighting contest, W. C. Mearns, chairman, reported at a meeting of the board of directors of the Junior Chamber of Commerce Friday.

Already there have been many

Overcoats

By Society Brand

For Men Who Demand

Excellence of Quality and

Fashion's Best

What the Society-Brand

LABEL Means to You

It identifies the genuine product, it denotes quality and the smartest style; it gives your overcoat added prestige; it marks the owner of the coat a man of good taste.

Genuine Moore's Manx TWEED COATS, as supplied to H.R.H. Duke of Kent...

A suitable coat for this climate—combining warmth without weight—featuring strikingly new ideas in fabrics and many unique patterns and color combinations that you'll find only in Society Brand.



\$35.00

Men's Clothing, Main Floor

TUXEDO SUITS

Offered in Two Reliable Qualities

"SPENCERIA" Brand at...\$22.50

"FORECASTER" Brand at...\$27.50

Your evening will be perfect when you wear evening clothes of either of these qualities.

You'll enjoy that gratifying feeling that always comes with the knowledge that your attire is authentically correct in every detail.

These Tuxedo Suits are made from the quality black English Vicuna cloth that will retain shape and color. The pants are finished with silk side seams and heavy, real silk waist lapels.

Shown in single breasted or the new popular double breasted style for young men.

Men's Clothing, Main Floor



DAVID SPENCER LIMITED

COLDS RAW THROAT



1. First take 2 "Aspirin" Tablets in a glass of water, to relieve that aching sore throat that usually comes with your cold.

2. Then dissolve 3 "Aspirin" Tablets in ½ glass of water and gargle with it to relieve sore throat.

3. If temperature does not go down—if throat pain is relieved—call your family doctor.

Thousands Know This Easy Way to Quick Relief

TAKE A MINUTE to look at the pictures above. They may save you hours of discomfort next time you have a cold or the raw, scratchy sore throat that comes with many colds. For these pictures explain the simple way—with "Aspirin"—to get quick relief from your pain discomfort. A way countless thousands will tell you is amazingly fast and effective.

Try it. Then—because ANY cold can lead to serious consequences—pneumonia or influenza, for instance—SEE YOUR DOCTOR. He will tell you whether your cold is serious, and what treatment to follow.

In all probability, he will tell you to continue with "Aspirin" because it acts to relieve the painful discomforts

of a cold with remarkable speed. And because it acts to reduce fever. This simple treatment has largely supplanted the use of strong medicines in the treatment of cold symptoms. Perhaps the simplest and most effective way yet discovered.

"Aspirin" Tablets are made in Canada by the Bayer Company Limited, Windsor, Ontario.

PAINS—Fast-acting "Aspirin" Tablets are used by millions of doctors' advice for prompt relief of Headache—Pain from Rheumatism, Neuritis, Neuralgia.

TRADE-MARK REG.

Demand "ASPIRIN" and Get

TRADE-MARK REG.

TRADE-MARK REG.

Be Sure of Beauty

When Holiday Parties Roll 'Round by Having Your Permanent Wave at the Avalon.

Experienced Operators

Avalon Beauty Shoppe

114 DOUGLAS ST. PHONE 2-8117

STACYS HANDED DOMINOES SECOND DEFEAT, 27-25

Vancouver Cagers Set Back Victoria at High Gymnasium

Register Surprise Victory Over Locals in Inter-City Basketball Game—Dominoes Display Poor Form Throughout Battle—Visitors Hold Comfortable Lead at the Interval

Demonstrating conclusively that a good little team can beat a good big team, a scrappy bunch of youngsters from Vancouver, playing under the colors of Stacys, last night, turned back the Victoria Dominoes, 27-25, in an inter-city exhibition basketball game played at the High School gymnasium. It was the second defeat in two weeks for the locals, who last week suffered a 28-25 setback at the hands of the Seattle Alpines.

Dominoes were entirely out of the picture in the second half, as a fighting Stacys quintette matched speed with speed, and then at intervals introduced a smart change-of-pace play and dribbling attack that had the locals flummoxed. Only in one quarter, the third, when they caged ten points to their opponents, five did the locals outscore the visitors. In the second and final periods the clubs each bagged five points, but in the opening stanza Stacys outscored the Dominoes 12-5.

MAINLANDERS LEAD
Mainlanders uncorked some brilliant marksmanship in the initial stanza and fired home six field goals for an even dozen points

while the Dominoes caged five—all from the foul strip. In the second quarter the visitors, and the Dominoes, each added five points, but it took the locals exactly eighteen minutes and forty-five seconds to garner their first field basket of the game, Hank Rowe doing the scoring.

Trailing by seven points at the third quarter started, and with the score 17-10 against them, Dominoes, fighting for all their worth against a team that was superior on the night's play, gradually began to cut into the Mainlanders' lead. It was lanky Art Chapman, who started with glasses but tossed them away when he found he could not hit the hoop, who bagged three successive field goals and knotted the score at 20-20 four minutes from the end of the third quarter.

Play was rough and fast at this stage, and the crowd of 800 or more enthusiastic fans were enjoying every minute of the hectic struggle. They seemed quite pleased when the score was tied, but their happiness was short-lived. Ken Murray, who did some smart shooting for Stacys, dropped home a long shot just as the song ended the session, and the Mainlanders moved in front 22-20, as the breather arrived.

THIS SCORE AGAIN
The final stanza was only seconds old when Art Chapman, for the second time, knotted the score, this time at 22-22. That was the closest the Dominoes ever came to the Mainlanders, and it was not long before the locals were trailing again. This time Jack Muir scored a field basket and added another point from the foul line. Roy Taylor came back with a field goal for the Dominoes to make the count 27-24, with four minutes to go.

Again Mrs. Law's little boy, Kenny, came to the rescue with a beautiful long shot that really won the ball game and, as the seconds peeled off, Hank Rowe dropped home a free shot, the final score of the game.

In the third quarter, Stacys' lost Pugsley and Growski on personal fouls. Twenty-three fouls were called by Bill Levy, Victoria, and "Buck" Kennett, Duncan, the arbiters, with fifteen infractions being charged against Stacys.

Kenny Law led the visitors with ten points, scoring four baskets in the opening stanza and the winning basket in the final quarter. Art Chapman and Hank Rowe were high men for the Dominoes, bagging nine and eight points, respectively.

In the preliminary game, Cayes defeated the Pirates, 38-17, in an intermediate "A" boys' fixture. The winners led 14-7 at the breather.

SCORES FOLLOW:
Stacys—Growski 6, Law 10, Napier 1, Pugsley 1, Cavallin, Smith 4, Muir 3, Hudson 2, and Haugh. Dominoes—C. Chapman 1, Rowe 8, A. Chapman 9, Taylor 4, Jackson, Davies 2, Webster 1, Mylrea, and Mottishaw.
Cayes—Fair 6, Beere 3, James 2, Davies 2, Morrison 1, Cosier 8, Cummins 6, Ingle 6, E. Berry 3, C. Berry, D. Howell, C. Howell 3, Westwood 3, and Acres.

To Compete Against Multnomah Club



Coach Frank Hyslop's Pacific Swimming Club team, pictured above, will visit the city of Portland this week to oppose the Multnomah Club of that city in an inter-club aquatic meet. The Victoria squad has been training for some weeks and should provide some excellent opposition for the Portlanders. Coach Hyslop and his Pacific Club team will leave Victoria Thursday and will swim at Portland Saturday evening. Those in the picture are: Front row, left to right, Barry Taylor, George Straith, Derrick Cosby, Jack Simson and Wally Cameron. Second row, left to right: Ken Cosby, Bill King, Edna Okell, Peggy Rance, Teddy Brax, Molly White, Bev Honor and Art Heathcote. Back row: Coach Frank Hyslop.

Rangers Take Lead In Scottish Soccer By Easy Victory, 7-2

Glasgow Eleven Moves Ahead of Celtic in Race for First Division Honors—Champions Held to Draw—Clyde and Queen of South Lose

GLASGOW, Nov. 5 (P.)—Topped by Glasgow Rangers' 7-2 thumping over Albion that landed the Light Blues in first position in the Scottish Football League, the ten-game card today produced highest scores of the season, to date. Altogether, fifty-one goals were scored in First Division contests.

Other highlights were Ayr United's 3-3 draw with the second-place Celtic, and defeats of Clyde and Queen of South, erstwhile leaders. The shipbuilders were turned aside 4-2 by Queen's Park and Queen of South, playing an inspired game, lost 1-0 through a second-half goal by Tommy Walker, brilliant, Hearts forward.

Standings in the Second Division were changed only slightly as leaders posted victories. Two points ahead of East Fife, Cowdenbeath defeated St. Bernard's 2-1, while the cupholders drubbed Edinburgh City 5-2.

EASY VICTORY

Rangers practically scored at will against the nineteenth-position Albion side. Leading 4-1 at the interval, they punctured Rovers' net three times in the final forty-five minutes. A Venter, high marksman of the league, was held to one goal. Thomson and Waddell each counted twice, while McPhail and Kinnear divided the other two.

Celtic, boasting the best goal-scoring average in Old Country major football, never struck their best form against the hard-fighting Ayr squad. The Celts led 2-1 in the first half, but a desperate offensive in the second stanza gave the home team the split in points. Murphy, Delaney and McDonald netted for Celtic, Thow, McConnell and Yardley for Ayr.

N. Dewar, top goal-getter on the roster last season, placed Third Lanark to an easy 5-0 shutout victory over Arbroath on the latter's ground. He made every move count in the opening forty-five minutes and scored three times. McCulloch and Blair also scored in the initial half.

Partick Thistle and Motherwell engaged in a wide-open contest on the former's ground, the Thistles winning 4-2. The match was featured by two penalty kicks missed by Ellis, Motherwell left back. Wallace performed the hat-trick for the Thistles, McKinnon scoring the other. Stevenson and Ogilvie were Motherwell's marksmen.

Held to a 1-0 lead in the first half, Aberdeen whipped in four goals in the final forty-five minutes to blank Hamilton Academicals 4-0. Strauss scored twice, Nicholson, Smith and Armstrong dividing the other three.

Hibernians showed consistent improvement by their 3-0 victory over Falkirk at Edinburgh. McIntyre scored twice and Milne added the other late in the game. Another shutout victory was posted at Paisley, where St. Mirren walloped 6-0.

The students held the Lions until the second quarter, when North Shore took the air for a major gain that paved the way for Norm Modine to score a touchdown. Frank Hinde converted to put Lions ahead 6-0.

In the fourth quarter Junior Lambs kick for Varsity rolled to the deadline for a point to tie the score.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

Johnstone 4-0. Rankine and Mc Clintock each scored a pair. Giant-killers of the cup competition last year, when they defeated Celtic and Rangers, Kilmarnock boosted its position with a 4-2 verdict over Raith Rovers. Thomson McAvoy, Reid and Collins scored for the Killers, Dunn accounted for the Rovers' goals.

FIRST DIVISION

Aberdeen 5, Hamilton Academicals 0.
Albion Rovers 2, Rangers 7.
Arbroath 0, Third Lanark 5.
Celtic 3, Ayr United 0.
Hibernians 3, Falkirk 0.
Kilmarnock 4, Raith Rovers 2.
Partick Thistle 4, Motherwell 2.
Queen of South 0, Hearts 1.
Queen's Park 4, Clyde 2.
St. Mirren 4, St. Johnstone 0.

SECOND DIVISION

Alloa 2, King's Park 3.
Dundee 1, Airdrieonians 2.
Dunfermline 3, Leith Athletic 2.
East Stirling 3, Dundee United 3.
Edinburgh City 2, East Fife 5.
Glasgow City 2, Dumbarton 2.
Morton 3, Brechin City 2.
St. Bernard's 1, Cowdenbeath 2.
Stenhousemuir 2, Forfar Athletic 1.

NORTH SHORE IN TRIUMPH

VANCOUVER, Nov. 5 (P.)—A downfield march in the dying minutes this afternoon produced a breaking rout that gave powerful North Shore Lions a 7-0 victory over a fast and shifty University of British Columbia crew and left them undefeated at the head of the Big Four Canadian Rugby League.

It was the Lions' fifth straight victory in as many starts and Thunderbirds' first defeat in three games. The "Birds" still hold second place ahead of Knights of Columbus, with Whistlers Meritmas in the cellar.

Johnny Farina, the Varsity quarter, picked up a North Shore fumble on the twenty-yard line, tossed it to speedster Tommy Williams, who went over for a major score in the opening quarter. The convert failed.

The students held the Lions until the second quarter, when North Shore took the air for a major gain that paved the way for Norm Modine to score a touchdown. Frank Hinde converted to put Lions ahead 6-0.

In the fourth quarter Junior Lambs kick for Varsity rolled to the deadline for a point to tie the score.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

The Lions began a downfield march that brought them well into Varsity territory. The game-winning point came when Varsity's Fred Joplin was roused in trying to run out Tony Nauro's punt.

Aneroid Is Winner Of \$10,000 Added Event at Pimlico

J. A. Manfuso's Horse Scores Upset Victory in Riggs Handicap on Baltimore Track—Mr. Cannon Is Second and Honey Cloud Third—Jacola Finishes Last in Field of Eight

BALTIMORE, Nov. 5 (P.)—J. A. Manfuso's Aneroid outran a class field over a track slowed by rain today to win the thirteenth running of the \$10,000 added mile-and-three-sixteenths Riggs Handicap at Pimlico. W. W. Vaughan's Mr. Cannon was second, and Mrs. A. J. Abt's Honey Cloud third.

The two favorites, Edward Friend's Jacola, seeking her fourth straight victory, and William Ziegl's Espora, both of them recent conquerors of the great Seabiscuit, finished among the also-rans, Espora in sixth place and Jacola last in the field of eight.

Aneroid, underestimated by the fans, paid \$21.90 for \$2 worth tickets. Mr. Cannon paid \$15.50 to place, and Honey Cloud \$11.00 to show. Guided by Jockey R. E. Ford over the slow, muddy track Aneroid finished the distance in 1:59.4 and was two lengths in front of Mr. Cannon at the wire.

SECOND RACE—Mile and three-sixteenths.
Rear Admiral (W. W. Vaughan) 112.30 14.10 14.30
Sun River (Machado) 34.50 11.80
Duke Dulin (Stevenson) 11.00
Time, 1:59.4. Also ran: Sun River, Pasa, Revere, Gay Lake, Miss Twinkle, Ritchoy, Dinkie, Tangle, Mama Choice.

THIRD RACE—Mile and three-sixteenths.
Court Time (Hall) 14.50 14.50 12.40
Frontier (Walker) 11.00
Valpurga (Haley) 2.70
Time, 1:57.4. Also ran: Frontier, Knish, Edmond, Claude.

FOURTH RACE—Mile and one-eighth.
Glenview (Henderson) 11.10 10.50 10.00
Vaino (Bentley) 6.10 3.80
Time, 1:45.3. Also ran: Glenview, Mai, Chief Onaway, Shamless, Galle War, Dark Watch, Top Staff.

FIFTH RACE—Six furlongs.
Hunting Home (Dunlop) 11.25 10.40 10.10
Grasscutter (Landon) 5.80 3.20
Molitor (Haley) 1.90
Time, 1:12.4. Also ran: Third Party, Roy, Bouism, Mr. Raleigh, Dress, Bottle Cap.

SIXTH RACE—Mile and three-sixteenths.
Aneroid (Vaughan) 121.90 11.00 10.00
Honey Cloud (Landon) 11.40
Time, 1:59.4. Also ran: Honey Cloud, Bob, Espora, Mytical King, Jacola.

SEVENTH RACE—Mile and one-eighth.
The Ruler (Westrop) 12.40 11.30 10.30
Akalis (Bairman) 5.80
Time, 1:58.5. Also ran: The Ruler, Gossie, Palsine (Schlenker), 15.70 13.20 12.30
Gerald (Haley) 4.40 3.30
Waterplein (Stevenson) 3.20
Time, 1:47.5. Also ran: Anthony, Sham, Benched.

EIGHTH RACE—Mile and one-eighth.
The Ruler (Westrop) 12.40 11.30 10.30
Akalis (Bairman) 5.80
Time, 1:58.5. Also ran: The Ruler, Gossie, Palsine (Schlenker), 15.70 13.20 12.30
Gerald (Haley) 4.40 3.30
Waterplein (Stevenson) 3.20
Time, 1:47.5. Also ran: Anthony, Sham, Benched.

NINTH RACE—Six furlongs.
Hunting Home (Dunlop) 11.25 10.40 10.10
Grasscutter (Landon) 5.80 3.20
Molitor (Haley) 1.90
Time, 1:12.4. Also ran: Third Party, Roy, Bouism, Mr. Raleigh, Dress, Bottle Cap.

TENTH RACE—Six furlongs.
Hunting Home (Dunlop) 11.25 10.40 10.10
Grasscutter (Landon) 5.80 3.20
Molitor (Haley) 1.90
Time, 1:12.4. Also ran: Third Party, Roy, Bouism, Mr. Raleigh, Dress, Bottle Cap.

ELEVENTH RACE—Six furlongs.
Hunting Home (Dunlop) 11.25 10.40 10.10
Grasscutter (Landon) 5.80 3.20
Molitor (Haley) 1.90
Time, 1:12.4. Also ran: Third Party, Roy, Bouism, Mr. Raleigh, Dress, Bottle Cap.

Twelfth RACE—Six furlongs.
Hunting Home (Dunlop) 11.25 10.40 10.10
Grasscutter (Landon) 5.80 3.20
Molitor (Haley) 1.90
Time, 1:12.4. Also ran: Third Party, Roy, Bouism, Mr. Raleigh, Dress, Bottle Cap.

Thirteenth RACE—Six furlongs.
Hunting Home (Dunlop) 11.25 10.40 10.10
Grasscutter (Landon) 5.80 3.20
Molitor (Haley) 1.90
Time, 1:12.4. Also ran: Third Party, Roy, Bouism, Mr. Raleigh, Dress, Bottle Cap.

Local Sport Results At a Glance

RUGBY
Senior League
Oak Bay Wanderers 8, Garrison 3.
J.B.A.A. 11, Navy 6.
Intermediate League
Victoria College 6, Canadian Scottish 6.
Exhibition Game
Oak Bay Wanderers 9, Shalvigan Lake School 6.

FOOTBALL
Inter-City League
St. Andrews (Vancouver) 6, Victoria United 3.
Intermediate League
Cameron 3, Young Liberals 3.
Merchants' League
Mount Talmie 4, Navy 2.
Young Conservatives 7, Admirals 1.

BASKETBALL
Staays (Vancouver) 27, Dominoes (Victoria) 25.
Cayes 38, Pirates 17.

RAPID FIVEPIN LEAGUE
Races 100—Mrs. K. Jones, 480; Mrs. A. Milton, 397; B. Oiler, 380; J. O'Neil, 350; J. H. Lee, 340; Total, 2,247.
Races 200—J. H. Lee, 480; J. O'Neil, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

PLASTIC LEAGUE
Plastic 1—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 1—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 2—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 3—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 4—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 5—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 6—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 7—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 8—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 9—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 10—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 11—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 12—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

CRICKET LEAGUE
C.R. 13—Mrs. A. Milton, 480; Mrs. J. H. Lee, 470; B. Oiler, 460; Mrs. K. Jones, 450; Total, 2,240.

YOUR MIRROR
Will Show The Difference When You Use A
WILKINSON RAZOR
MONTHS OF PERFECT DAILY SHAVES IN A WILKINSON HOLLOW SECOND BLADE

Depend on PUNCH to please

PERFECTOS PANETELAS
10c
LILIES
15c

Punch CIGAR

Camera Repairs
TRADES AND SALES
501 Union Bldg.
Victoria

DON'T OPERATE
For **ENLARGED PROSTATE**
Or Any Urinary Tract Disease
CONSULT US
Book on "Loss of Manhood and Other Urological Diseases" WITHOUT OPERATION. Discreet. Free. No charge. Free by mail. Our Special Treatment by mail without surgical intervention.
ENGLISH HERBAL DISPENSARY LTD.
1880 David St., Vancouver B.C.
Established in Vancouver 35 Years
Consultation by appointment
ONLY Phone TRINITY 3515

EVINRUDE AND ELTO OUTBOARD MOTORS
IDEAL FOR THE SPORTSMAN
\$55.00
COMPLETE MARINE SERVICE • BOATS BUILT AND REPAIRED
JONES BROS., LTD. YATES STREET

Lawn Bowling

LAKE HILL CLUB
Members of the Lake Hill Lawn Bowling Club would accept another successful season at the annual meeting, held recently in the Lake Hill Community Centre and named officers for the next season. D. E. Taylor presided.

The election of officers resulted as follows: President, A. F. Mitchell; vice-president, A. McCallum; secretary-treasurer, H. Milne; general committee, A. McCallum, W. Peddie, W. Gibson and T. Currie; social committee, E. Mylea, T. Currie, W. Peddie, W. Gibson and A. McCallum; executive committee, president, E. Mylea and Mrs. Richardson; delegates to the Greater Victoria Lawn Bowling Association, president, vice-president, secretary-treasurer, W. Peddie and W. Gibson. The winter social activities will get under way on Monday, November 14.

New Topcoats From \$25

HANDSOME new styles . . . really fine Old Country Tweeds that really last a long time under conditions of hard wear . . . new shades . . . new weaves. You'll like our new selection for Fall and Winter wear. And by the way, you'll find it easy to select just the right kind of hat, here, to harmonize with your topcoat. Really good fur hats are priced from \$3.50

W. & J. WILSON

Mens and Boys' Clothing Since 1887
Ladies' Sports Apparel — Dark's Shoes
1217-21 Government Street

AROUND THE RING

TODAY

12.15 p.m.—The weekly broadcast of the Philharmonic Symphony Orchestra will be heard at this time. KIRO, KVI.

1:00 p.m.—The highlight of John Hix's "Strange As It Seems" will be the fact that somewhere in the heart of Hollywood there still is buried over \$200,000 worth of jewels, gold and silver sent to California by Emperor Maximilian of Mexico in 1866. KOMO.

4:30 p.m.—Two sketches based on French-Canadian airs, written by Sir Ernest MacMillan, will be performed by Alexander Chahid and his "Melodic Strings." CBR.

8:00 p.m.—Orson Welles' "Mercury Theatre of the Air" will be presented. KIRO, KVI, KSL.

9:00 p.m.—Jean Arthur will co-star with Don Ameche in a radio version of "Cigarettes." "When I Have Sung My Song" will be among the selections to be offered by Nelson Eddy. KOMO, KFI, KPO.

9:00 p.m.—Kirsten Flagstad, Norwegian soprano of the Metropolitan Opera, will be guest soloist on the "Sunday Evening Hour," with the orchestra directed by Jose Iturbi. KIRO, KVI, KSL.

9:00 p.m.—Walter Huston, Canadian-born actor of stage and screen, and Nan Sutherland, his wife, will play the leading roles of William Shakespeare's "Othello." CBR.

7:00 p.m.—Ben Alexander's final official act as master of ceremonies on the Carnival will be to introduce Cully Richards, who will succeed him on this programme. Kay St Germain will be the soprano soloist. KOMO, KFI, KPO.

7:30 p.m.—Charles Boyer and Josephine Hutchinson will co-star on the "Hollywood Playhouse" broadcast in "The Renaissance at Charcot." KOMO, KFI, KPO.

8:00 p.m.—Cephus, of the Jonesport neighbors, will hold the spotlight when the Sunday evening at Seth Parker's house gets under way. KOMO, KFI, KPO.

TOMORROW

5:30 p.m.—Hon. Ernest Lapointe, speaking from the League of Nations dinner, will give a report from the Canadian delegation to the Assembly of the League of Nations, at Geneva. CBR.

6:00 p.m.—Margaret Sullivan and Joel McCrea, film stars, will appear together in Ursula Parrott's memorable love story, "Next Time We Love," on the "Radio Theatre" broadcast. KIRO, KVI, CBR.

7:00 p.m.—Robert Slim and his Scottish Highland Pipe Band of Chicago will appear on the contented programme with the orchestra of Mark Weber. The broadcast will be dedicated to Scotland. KOMO, KFI, KPO.

8:30 p.m.—Victor Herbert's "Neapolitan Love Song" will be sung by Richard Crooks, tenor, during this broadcast with the symphony orchestra conducted by Alfred Wallenstein. KOMO, KFI, KPO.

Sunday's Programme

(The following programmes are compiled by the various broadcasting companies and are subject to change.)

CFTF, Victoria, B.C. (1430 KHz.)

11:00 a.m.—Christ Church Cathedral Service.

1:00 p.m.—Hall of Music.

1:15 p.m.—Afternoon Concert.

1:30 p.m.—Christian Science Devotional.

1:45 p.m.—Musical Themes.

4:00 p.m.—Evening Serenade.

4:15 p.m.—Sacred Songs.

4:30 p.m.—Concert Hour.

4:45 p.m.—Concert Hour.

4:55 p.m.—Concert Hour.

5:05 p.m.—Concert Hour.

5:15 p.m.—Concert Hour.

5:25 p.m.—Concert Hour.

5:35 p.m.—Concert Hour.

5:45 p.m.—Concert Hour.

5:55 p.m.—Concert Hour.

6:05 p.m.—Concert Hour.

6:15 p.m.—Concert Hour.

6:25 p.m.—Concert Hour.

6:35 p.m.—Concert Hour.

6:45 p.m.—Concert Hour.

6:55 p.m.—Concert Hour.

7:05 p.m.—Concert Hour.

7:15 p.m.—Concert Hour.

7:25 p.m.—Concert Hour.

7:35 p.m.—Concert Hour.

7:45 p.m.—Concert Hour.

7:55 p.m.—Concert Hour.

8:05 p.m.—Concert Hour.

8:15 p.m.—Concert Hour.

8:25 p.m.—Concert Hour.

8:35 p.m.—Concert Hour.

8:45 p.m.—Concert Hour.

8:55 p.m.—Concert Hour.

9:05 p.m.—Concert Hour.

9:15 p.m.—Concert Hour.

9:25 p.m.—Concert Hour.

9:35 p.m.—Concert Hour.

9:45 p.m.—Concert Hour.

9:55 p.m.—Concert Hour.

10:05 p.m.—Concert Hour.

10:15 p.m.—Concert Hour.

10:25 p.m.—Concert Hour.

10:35 p.m.—Concert Hour.

10:45 p.m.—Concert Hour.

10:55 p.m.—Concert Hour.

11:05 p.m.—Concert Hour.

11:15 p.m.—Concert Hour.

11:25 p.m.—Concert Hour.

11:35 p.m.—Concert Hour.

11:45 p.m.—Concert Hour.

11:55 p.m.—Concert Hour.

12:05 a.m.—Concert Hour.

12:15 a.m.—Concert Hour.

12:25 a.m.—Concert Hour.

12:35 a.m.—Concert Hour.

12:45 a.m.—Concert Hour.

12:55 a.m.—Concert Hour.

1:05 a.m.—Concert Hour.

1:15 a.m.—Concert Hour.

1:25 a.m.—Concert Hour.

1:35 a.m.—Concert Hour.

1:45 a.m.—Concert Hour.

1:55 a.m.—Concert Hour.

2:05 a.m.—Concert Hour.

2:15 a.m.—Concert Hour.

2:25 a.m.—Concert Hour.

2:35 a.m.—Concert Hour.

2:45 a.m.—Concert Hour.

2:55 a.m.—Concert Hour.

3:05 a.m.—Concert Hour.

3:15 a.m.—Concert Hour.

3:25 a.m.—Concert Hour.

3:35 a.m.—Concert Hour.

3:45 a.m.—Concert Hour.

3:55 a.m.—Concert Hour.

4:05 a.m.—Concert Hour.

4:15 a.m.—Concert Hour.

4:25 a.m.—Concert Hour.

4:35 a.m.—Concert Hour.

4:45 a.m.—Concert Hour.

4:55 a.m.—Concert Hour.

5:05 a.m.—Concert Hour.

5:15 a.m.—Concert Hour.

5:25 a.m.—Concert Hour.

5:35 a.m.—Concert Hour.

5:45 a.m.—Concert Hour.

5:55 a.m.—Concert Hour.

6:05 a.m.—Concert Hour.

6:15 a.m.—Concert Hour.

6:25 a.m.—Concert Hour.

6:35 a.m.—Concert Hour.

6:45 a.m.—Concert Hour.

6:55 a.m.—Concert Hour.

7:05 a.m.—Concert Hour.

7:15 a.m.—Concert Hour.

7:25 a.m.—Concert Hour.

7:35 a.m.—Concert Hour.

7:45 a.m.—Concert Hour.

7:55 a.m.—Concert Hour.

8:05 a.m.—Concert Hour.

8:15 a.m.—Concert Hour.

8:25 a.m.—Concert Hour.

8:35 a.m.—Concert Hour.

8:45 a.m.—Concert Hour.

8:55 a.m.—Concert Hour.

9:05 a.m.—Concert Hour.

9:15 a.m.—Concert Hour.

9:25 a.m.—Concert Hour.

9:35 a.m.—Concert Hour.

9:45 a.m.—Concert Hour.

9:55 a.m.—Concert Hour.

10:05 a.m.—Concert Hour.

10:15 a.m.—Concert Hour.

10:25 a.m.—Concert Hour.

10:35 a.m.—Concert Hour.

10:45 a.m.—Concert Hour.

10:55 a.m.—Concert Hour.

11:05 a.m.—Concert Hour.

11:15 a.m.—Concert Hour.

11:25 a.m.—Concert Hour.

11:35 a.m.—Concert Hour.

11:45 a.m.—Concert Hour.

11:55 a.m.—Concert Hour.

12:05 p.m.—Concert Hour.

12:15 p.m.—Concert Hour.

12:25 p.m.—Concert Hour.

12:35 p.m.—Concert Hour.

12:45 p.m.—Concert Hour.

12:55 p.m.—Concert Hour.

1:05 p.m.—Concert Hour.

1:15 p.m.—Concert Hour.

1:25 p.m.—Concert Hour.

1:35 p.m.—Concert Hour.

1:45 p.m.—Concert Hour.

1:55 p.m.—Concert Hour.

2:05 p.m.—Concert Hour.

2:15 p.m.—Concert Hour.

2:25 p.m.—Concert Hour.

2:35 p.m.—Concert Hour.

2:45 p.m.—Concert Hour.

2:55 p.m.—Concert Hour.

3:05 p.m.—Concert Hour.

3:15 p.m.—Concert Hour.

3:25 p.m.—Concert Hour.

3:35 p.m.—Concert Hour.

3:45 p.m.—Concert Hour.

3:55 p.m.—Concert Hour.

4:05 p.m.—Concert Hour.

4:15 p.m.—Concert Hour.

4:25 p.m.—Concert Hour.

4:35 p.m.—Concert Hour.

4:45 p.m.—Concert Hour.

4:55 p.m.—Concert Hour.

5:05 p.m.—Concert Hour.

5:15 p.m.—Concert Hour.

5:25 p.m.—Concert Hour.

5:35 p.m.—Concert Hour.

5:45 p.m.—Concert Hour.

5:55 p.m.—Concert Hour.

6:05 p.m.—Concert Hour.

6:15 p.m.—Concert Hour.

6:25 p.m.—Concert Hour.

6:35 p.m.—Concert Hour.

6:45 p.m.—Concert Hour.

6:55 p.m.—Concert Hour.

7:05 p.m.—Concert Hour.

7:15 p.m.—Concert Hour.

7:25 p.m.—Concert Hour.

7:35 p.m.—Concert Hour.

7:45 p.m.—Concert Hour.

7:55 p.m.—Concert Hour.

8:05 p.m.—Concert Hour.

8:15 p.m.—Concert Hour.

8:25 p.m.—Concert Hour.

8:35 p.m.—Concert Hour.

8:45 p.m.—Concert Hour.

8:55 p.m.—Concert Hour.

9:05 p.m.—Concert Hour.

9:15 p.m.—Concert Hour.

9:25 p.m.—Concert Hour.

9:35 p.m.—Concert Hour.

9:45 p.m.—Concert Hour.

9:55 p.m.—Concert Hour.

10:05 p.m.—Concert Hour.

10:15 p.m.—Concert Hour.

10:25 p.m.—Concert Hour.

10:35 p.m.—Concert Hour.

10:45 p.m.—Concert Hour.

10:55 p.m.—Concert Hour.

11:05 p.m.—Concert Hour.

11:15 p.m.—Concert Hour.

11:25 p.m.—Concert Hour.

11:35 p.m.—Concert Hour.

11:45 p.m.—Concert Hour.

11:55 p.m.—Concert Hour.

12:05 a.m.—Concert Hour.

12:15 a.m.—Concert Hour.

12:25 a.m.—Concert Hour.

12:35 a.m.—Concert Hour.

12:45 a.m.—Concert Hour.

12:55 a.m.—Concert Hour.

1:05 a.m.—Concert Hour.

1:15 a.m.—Concert Hour.

1:25 a.m.—Concert Hour.

1:35 a.m.—Concert Hour.

1:45 a.m.—Concert Hour.

1:55 a.m.—Concert Hour.

2:05 a.m.—Concert Hour.

2:15 a.m.—Concert Hour.

2:25 a.m.—Concert Hour.

2:35 a.m.—Concert Hour.

2:45 a.m.—Concert Hour.

2:55 a.m.—Concert Hour.

3:05 a.m.—Concert Hour.

3:15 a.m.—Concert Hour.

3:25 a.m.—Concert Hour.

3:35 a.m.—Concert Hour.

3:45 a.m.—Concert Hour.

3:55 a.m.—Concert Hour.

4:05 a.m.—Concert Hour.

4:15 a.m.—Concert Hour.

4:25 a.m.—Concert Hour.

4:35 a.m.—Concert Hour.

4:45 a.m.—Concert Hour.

4:55 a.m.—Concert Hour.

MARINE, RAIL and AIR

MAY OPERATE SHIPS AGAIN

Plan for Reorganizing Pacific Steamship Lines Presented to Court

A plan for reorganization of the Pacific Steamship Line, which for a great many years operated between Wilmington, San Francisco, Victoria and Seattle, was presented in San Francisco for the approval of creditors before Judge Burton J. Wyman, United States referee in bankruptcy, according to information received here. The plan contemplates five factors, which were epitomized as follows:

(A) Present equipment is, under future economic conditions, unsuitable to profitable operation.

(B) It is possible to maintain limited profitable coastwise operations, and profitably charter balance of vessels pending consummation of the plan.

(C) To, in an orderly manner, profitably dispose of, on a rising market, all of the obsolete equipment.

(D) To discharge all debts in priority order without interest.

(E) To equip the new corporation with vessels suited to the requirements of extensive coastwise operations with which profit is certain.

AMOUNT OWING

Pacific Steamship Lines' total indebtedness was listed as amounting to \$2,460,319.17, and it was stated that the corporation "is insolvent in that the fair value of all of its assets is less than the amount of its debts."

A creditors' committee consisting of five representatives of creditors, of which four are to represent the four largest claims against the debtor and the fifth to be a representative nominated by the Board of Trade of San Francisco, represented the creditors.

The plan contemplates the reorganization of the Pacific Steamship Line, which for a great many years operated between Wilmington, San Francisco, Victoria and Seattle, was presented in San Francisco for the approval of creditors before Judge Burton J. Wyman, United States referee in bankruptcy, according to information received here. The plan contemplates five factors, which were epitomized as follows:

(A) Present equipment is, under future economic conditions, unsuitable to profitable operation.

(B) It is possible to maintain limited profitable coastwise operations, and profitably charter balance of vessels pending consummation of the plan.

(C) To, in an orderly manner, profitably dispose of, on a rising market, all of the obsolete equipment.

(D) To discharge all debts in priority order without interest.

(E) To equip the new corporation with vessels suited to the requirements of extensive coastwise operations with which profit is certain.

AMOUNT OWING

Pacific Steamship Lines' total indebtedness was listed as amounting to \$2,460,319.17, and it was stated that the corporation "is insolvent in that the fair value of all of its assets is less than the amount of its debts."

A creditors' committee consisting of five representatives of creditors, of which four are to represent the four largest claims against the debtor and the fifth to be a representative nominated by the Board of Trade of San Francisco, represented the creditors.

The plan contemplates the reorganization of the Pacific Steamship Line, which for a great many years operated between Wilmington, San Francisco, Victoria and Seattle, was presented in San Francisco for the approval of creditors before Judge Burton J. Wyman, United States referee in bankruptcy, according to information received here. The plan contemplates five factors, which were epitomized as follows:

(A) Present equipment is, under future economic conditions, unsuitable to profitable operation.

(B) It is possible to maintain limited profitable coastwise operations, and profitably charter balance of vessels pending consummation of the plan.

(C) To, in an orderly manner, profitably dispose of, on a rising market, all of the obsolete equipment.

(D) To discharge all debts in priority order without interest.

(E) To equip the new corporation with vessels suited to the requirements of extensive coastwise operations with which profit is certain.

AMOUNT OWING

Pacific Steamship Lines' total indebtedness was listed as amounting to \$2,460,319.17, and it was stated that the corporation "is insolvent in that the fair value of all of its assets is less than the amount of its debts."

A creditors' committee consisting of five representatives of creditors, of which four are to represent the four largest claims against the debtor and the fifth to be a representative nominated by the Board of Trade of San Francisco, represented the creditors.

The plan contemplates the reorganization of the Pacific Steamship Line, which for a great many years operated between Wilmington, San Francisco, Victoria and Seattle, was presented in San Francisco for the approval of creditors before Judge Burton J. Wyman, United States referee in bankruptcy, according to information received here. The plan contemplates five factors, which were epitomized as follows:

(A) Present equipment is, under future economic conditions, unsuitable to profitable operation.

(B) It is possible to maintain limited profitable coastwise operations, and profitably charter balance of vessels pending consummation of the plan.

(C) To, in an orderly manner, profitably dispose of, on a rising market, all of the obsolete equipment.

(D) To discharge all debts in priority order without interest.

(E) To equip the new corporation with vessels suited to the requirements of extensive coastwise operations with which profit is certain.

AMOUNT OWING

Pacific Steamship Lines' total indebtedness was listed as amounting to \$2,460,319.17, and it was stated that the corporation "is insolvent in that the fair value of all of its assets is less than the amount of its debts."

A creditors' committee consisting of five representatives of creditors, of which four are to represent the four largest claims against the debtor and the fifth to be a representative nominated by the Board of Trade of San Francisco, represented the creditors.

The plan contemplates the reorganization of the Pacific Steamship Line, which for a great many years operated between Wilmington, San Francisco, Victoria and Seattle, was presented in San Francisco for the approval of creditors before Judge Burton J. Wyman, United States referee in bankruptcy, according to information received here. The plan contemplates five factors, which were epitomized as follows:

(A) Present equipment is, under future economic conditions, unsuitable to profitable operation.

(B) It is possible to maintain limited profitable coastwise operations, and profitably charter balance of vessels pending consummation of the plan.

(C) To, in an orderly manner, profitably dispose of, on a rising market, all of the obsolete equipment.

(D) To discharge all debts in priority order without interest.

(E) To equip the new corporation with vessels suited to the requirements of extensive coastwise operations with which profit is certain.

AMOUNT OWING

Pacific Steamship Lines' total indebtedness was listed as amounting to \$2,460,319.17, and it was stated that the corporation "is insolvent in that the fair value of all of its assets is less than the amount of its debts."

A creditors' committee consisting of five representatives of creditors, of which four are to represent the four largest claims against the debtor and the fifth to be a representative nominated by the Board of Trade of San Francisco, represented the creditors.

The plan contemplates the reorganization of the Pacific Steamship Line, which for a great many years operated between Wilmington, San Francisco, Victoria and Seattle, was presented in San Francisco for the approval of creditors before Judge Burton J. Wyman, United States referee in bankruptcy, according to information received here. The plan contemplates five factors, which were epitomized as follows:

(A) Present equipment is, under future economic conditions, unsuitable to profitable operation.

(B) It is possible to maintain limited profitable coastwise operations, and profitably charter balance of vessels pending consummation of the plan.

(C) To, in an orderly manner, profitably dispose of, on a rising market, all of the obsolete equipment.

(D) To discharge all debts in priority order without interest.

(E) To equip the new corporation with vessels suited to the requirements of extensive coastwise operations with which profit is certain.

AMOUNT OWING

Pacific Steamship Lines' total indebtedness was listed as amounting to \$2,460,319.17, and it was stated that the corporation "is insolvent in that the fair value of all of its assets is less than the amount of its debts."

A creditors' committee consisting of five representatives of creditors, of which four are to represent the four largest claims against the debtor and the fifth to be a representative nominated by the Board of Trade of San Francisco, represented the creditors.

Speed Is Nearly Five Miles a Minute

HERE EARLY IN MORNING

Destroyers Restigouche and Ottawa Due to Arrive at 8 o'Clock Monday

Relatives and friends of the officers and men aboard the Canadian destroyers Ottawa and Restigouche are eagerly looking forward to the arrival of the vessels at Esquimalt tomorrow morning.

They will be admitted to the dockyard to witness the arrival of the ships, which have come from England by way of Eastern Canadian ports.

At a late hour last night no definite word had been received by the naval authorities as to the hour of the destroyers' arrival, but it is expected they will be in about 8 a.m.

VISITING HOME

Pat Cavin, son of Captain and Mrs. E. M. Cavin, Victoria, is paying his parents a visit while his ship, the Parthenia, is in British Columbia waters. He will join his ship at New Westminster tomorrow.

Pat joined the Parthenia in April, 1937. He has two more years to serve before he completes his four-year term of apprenticeship.

LUMBER VESSELS

Next lumber ship to arrive at Ogdan Point, B.C., will be the British freighter Uffington Court, which is due tomorrow morning. She was alongside the assembly plant recently, and is returning to take on an additional 500,000 feet of lumber.

Other vessels expected this week by King Brothers are the Wellington Court on Tuesday from Cowichan Bay; the Vernon City and the Ousebridge, Wednesday, and the Appledore, Thursday. The Vernon City will load for Australia, and the Ousebridge for South Africa.

TRADE INCREASE

Imports from Canada into Australia amounting to \$8,045,136 or approximately \$40,225,680 in the fiscal year ending June 30, 1938, greatly exceeded the total for any previous year in the history of trade between the two countries. The increase over the preceding fiscal year was \$1,973,317 or more than 32 per cent.

In reporting to the Department of Trade and Commerce, Ottawa, H. L. E. Friedman, assistant Canadian trade commissioner at Sydney, states that total imports into Australia from all countries amounted to \$113,976,069, compared with \$92,640,462 in the preceding fiscal year.

MACKENZIE KING IS RESTING AT NEW YORK

NEW YORK, Nov. 5.—Prime Minister Mackenzie King and Dr. O. D. Skelton, Canadian Under-Secretary of State for External Affairs, back from a Bermuda holiday, plan to spend a quiet week-end in New York "rounding out our holiday."

A rumor that the Prime Minister might journey up the Hudson River to visit President Roosevelt at his ancestral home at Hyde Park, N.Y., was squelched by a member of the Canadian party.

"There is no possibility of that,"

Jane Dixon Says:

I HAVE A PROFOUND SYMPATHY FOR COUNTRY HOUSEWIVES WHOSE SELFISH TOWN FRIENDS IMPOSE ON THEM BY MAKING UNANNOUNCED VISITS.

No friend worth having ever imposes on the bond of friendship. So-called friends who use the bond for their own convenience or pleasure are moochers who are getting the most they can out of whom ever they take.

Dear Miss Dixon: Please help some of us country housewives solve a most irritating problem.

I am such a wife myself, keeping house on a small scale without modern conveniences. Much as I love to see my town friends and to entertain them, I do most sincerely wish that they would let me know before they come swooping down on me.

Most of us country folk are fully occupied with the needs of the farm, and so are not prepared to receive guests in the middle of the day or afternoon. We are not equipped for short order guests. We cannot run down to the store and replenish our larders on a moment's notice—a loaf of bread, butter, cake, cold cuts and so on. We have neither time nor money to keep our cupboards stocked for surprise guests. When our guests call, we must ask them to leave their products. Fruit must be harvested at a given time, domestic animals attended to regularly. Even our flowers, if we are to enjoy them, must be cultivated and cut.

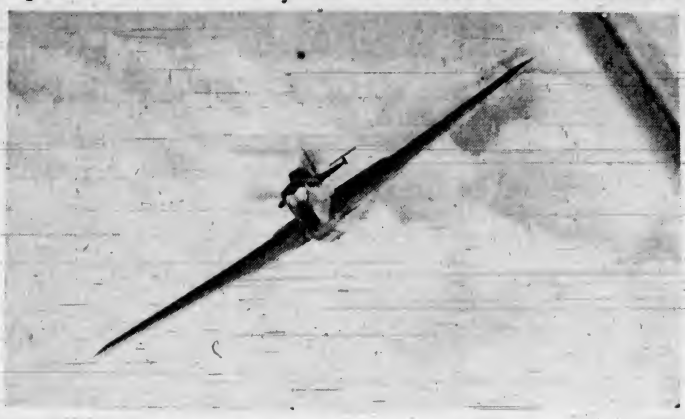
Any number of times I have been preparing for an evening party in my home or a picnic the next day, when a carload of town guests would barge in and stay for lunch or tea or even dinner. I do my own work, so you can imagine what this means—preparing the food, setting the house in order again, making myself look like a hostess instead of a wreck.

Invariably these unbidden guests go away laden with fruit, flowers, vegetables or other farm treats. Don't you think a postcard is little enough to expect, that—and a bit of courtesy? A postcard that would give you some notice of the intended visit? It is the country housewife's unanimous opinion that town folks who "just love to come to the country," take all the pleasure out of the hospitality of our homes by the imposition of unannounced visits. How I would love to collect a party of five or six and crash in on our town friends obviously on the hunt for lunch, for tea or for dinner. Wouldn't they be pleased?—Mrs. S. R. K.

Comment: So you, my dear Country Housewife, are being gnawed on by those beetles disguised as guests too? My profound sympathy. I suffered them for years and was on the point of collapse when an older woman who knew our problems, from experience, pointed out to me how I was being a complete dim-wit. These home-crashers don't really care for you—except as you can give them a twist. They care only for themselves. Here is my recipe: When they fly in on me I receive them in exactly what I'm wearing at the time—including my garden clothes and my garden face and hands. "I like gardens, too," I am courteous, but not apologetic. I say I'm so sorry I can't entertain them at the moment, so—leave of them to stop in. If they only had let me know they were coming. "You will pardon me for a moment, please"—then I disappear and stay plenty of moments. If their shell is too hard to take that hint, I simply sit down in a comfortable chair and stay there until they depart. You can't insult a beetle!

Copyright, 1938, by The Bell Syndicate

Speed Is Nearly Five Miles a Minute



Looking beyond the tail fin on one airplane, the perfectly streamlined contours of the Hawker Henley monoplane show sharply the angles of cumulus cloud. This powerful aircraft is now in production for the Royal Air Force; it is to be used for duties of target-towing at high speeds, enabling ground gun practice under realistic war conditions. Powered with a Rolls-Royce Merlin engine developing 1,050 horsepower, the Henley has a top speed of nearly five miles a minute.

MAIL AND SHIPS

WEATHER REPORT

BOHEVAN—Overcast; southeast; light; 30-40. 40 light swell.

LENNARD ISLAND—Cloudy; southeast; light; 30-35. 10 light swell.

PACHENA—Part cloudy; southeast; light; 30-35. 10 light swell.

CARMANAH—Clear; east; light; 30-40. 10 light swell.

CAVE BEALE—Part cloudy; east; light; 30-35. 10 light swell.

WIRELESS REPORT

ALBERTVILLE—Bound San Pedro, 438 miles from San Pedro at 4 p.m.

QUEBRIDGE—Docked at Port Alberni at 2 p.m. from Barry.

WHEN MAILS CLOSE

BRITISH MAILS

4 p.m. November 10, Bremen via New York; air mail closes 1:10 p.m. November 14, 4 p.m. November 12, Queen Mary via New York; air mail closes 1:10 p.m. November 17, 1:10 p.m. November 18, 4 p.m. November 15, 1:10 p.m. November 19, 4 p.m. November 16, 1:10 p.m. November 20, 4 p.m. November 17, 1:10 p.m. November 21, 4 p.m. November 18, 1:10 p.m. November 22, 4 p.m. November 19, 1:10 p.m. November 23, 4 p.m. November 20, 1:10 p.m. November 24, 4 p.m. November 21, 1:10 p.m. November 25, 4 p.m. November 22, 1:10 p.m. November 26, 4 p.m. November 23, 1:10 p.m. November 27, 4 p.m. November 24, 1:10 p.m. November 28, 4 p.m. November 25, 1:10 p.m. November 29, 4 p.m. November 26, 1:10 p.m. November 30, 4 p.m. November 27, 1:10 p.m. December 1, 4 p.m. November 28, 1:10 p.m. December 2, 4 p.m. November 29, 1:10 p.m. December 3, 4 p.m. November 30, 1:10 p.m. December 4, 4 p.m. November 31, 1:10 p.m. December 5, 4 p.m. December 1, 1:10 p.m. December 6, 4 p.m. December 2, 1:10 p.m. December 7, 4 p.m. December 3, 1:10 p.m. December 8, 4 p.m. December 4, 1:10 p.m. December 9, 4 p.m. December 5, 1:10 p.m. December 10, 4 p.m. December 6, 1:10 p.m. December 11, 4 p.m. December 7, 1:10 p.m. December 12, 4 p.m. December 8, 1:10 p.m. December 13, 4 p.m. December 9, 1:10 p.m. December 14, 4 p.m. December 10, 1:10 p.m. December 15, 4 p.m. December 11, 1:10 p.m. December 16, 4 p.m. December 12, 1:10 p.m. December 17, 4 p.m. December 13, 1:10 p.m. December 18, 4 p.m. December 14, 1:10 p.m. December 19, 4 p.m. December 15, 1:10 p.m. December 20, 4 p.m. December 16, 1:10 p.m. December 21, 4 p.m. December 17, 1:10 p.m. December 22, 4 p.m. December 18, 1:10 p.m. December 23, 4 p.m. December 19, 1:10 p.m. December 24, 4 p.m. December 20, 1:10 p.m. December 25, 4 p.m. December 21, 1:10 p.m. December 26, 4 p.m. December 22, 1:10 p.m. December 27, 4 p.m. December 23, 1:10 p.m. December 28, 4 p.m. December 24, 1:10 p.m. December 29, 4 p.m. December 25, 1:10 p.m. December 30, 4 p.m. December 26, 1:10 p.m. December 31, 4 p.m. January 1, 1:10 p.m. January 2, 4 p.m. January 3, 1:10 p.m. January 4, 4 p.m. January 5, 1:10 p.m. January 6, 4 p.m. January 7, 1:10 p.m. January 8, 4 p.m. January 9, 1:10 p.m. January 10, 4 p.m. January 11, 1:10 p.m. January 12, 4 p.m. January 13, 1:10 p.m. January 14, 4 p.m. January 15, 1:10 p.m. January 16, 4 p.m. January 17, 1:10 p.m. January 18, 4 p.m. January 19, 1:10 p.m. January 20, 4 p.m. January 21, 1:10 p.m. January 22, 4 p.m. January 23, 1:10 p.m. January 24, 4 p.m. January 25, 1:10 p.m. January 26, 4 p.m. January 27, 1:10 p.m. January 28, 4 p.m. January 29, 1:10 p.m. January 30, 4 p.m. January 31, 1:10 p.m. February 1, 4 p.m. February 2, 1:10 p.m. February 3, 4 p.m. February 4, 1:10 p.m. February 5, 4 p.m. February 6, 1:10 p.m. February 7, 4 p.m. February 8, 1:10 p.m. February 9, 4 p.m. February 10, 1:10 p.m. February 11, 4 p.m. February 12, 1:10 p.m. February 13, 4 p.m. February 14, 1:10 p.m. February 15, 4 p.m. February 16, 1:10 p.m. February 17, 4 p.m. February 18, 1:10 p.m. February 19, 4 p.m. February 20, 1:10 p.m. February 21, 4 p.m. February 22, 1:10 p.m. February 23, 4 p.m. February 24, 1:10 p.m. February 25, 4 p.m. February 26, 1:10 p.m. February 27, 4 p.m. February 28, 1:10 p.m. February 29, 4 p.m. March 1, 1:10 p.m. March 2, 4 p.m. March 3, 1:10 p.m. March 4, 4 p.m. March 5, 1:10 p.m. March 6, 4 p.m. March 7, 1:10 p.m. March 8, 4 p.m. March 9, 1:10 p.m. March 10, 4 p.m. March 11, 1:10 p.m. March 12, 4 p.m. March 13, 1:10 p.m. March 14, 4 p.m. March 15, 1:10 p.m. March 16, 4 p.m. March 17, 1:10 p.m. March 18, 4 p.m. March 19, 1:10 p.m. March 20, 4 p.m. March 21, 1:10 p.m. March 22, 4 p.m. March 23, 1:10 p.m. March 24, 4 p.m. March 25, 1:10 p.m. March 26, 4 p.m. March 27, 1:10 p.m. March 28, 4 p.m. March 29, 1:10 p.m. March 30, 4 p.m. March 31, 1:10 p.m. April 1, 4 p.m. April 2, 1:10 p.m. April 3, 4 p.m. April 4, 1:10 p.m. April 5, 4 p.m. April 6, 1:10 p.m. April 7, 4 p.m. April 8, 1:10 p.m. April 9, 4 p.m. April 10, 1:10 p.m. April 11, 4 p.m. April 12, 1:10 p.m. April 13, 4 p.m. April 14, 1:10 p.m. April 15, 4 p.m. April 16, 1:10 p.m. April 17, 4 p.m. April 18, 1:10 p.m. April 19, 4 p.m. April 20, 1:10 p.m. April 21, 4 p.m. April 22, 1:10 p.m. April 23, 4 p.m. April 24, 1:10 p.m. April 25, 4 p.m. April 26, 1:10 p.m. April 27, 4 p.m. April 28, 1:10 p.m. April 29, 4 p.m. April 30, 1:10 p.m. May 1, 4 p.m. May 2, 1:10 p.m. May 3, 4 p.m. May 4, 1:10 p.m. May 5, 4 p.m. May 6, 1:10 p.m. May 7, 4 p.m. May 8, 1:10 p.m. May 9, 4 p.m. May 10, 1:10 p.m. May 11, 4 p.m. May 12, 1:10 p.m. May 13, 4 p.m. May 14, 1:10 p.m. May 15, 4 p.m. May 16, 1:10 p.m. May 17, 4 p.m. May 18, 1:10 p.m. May 19, 4 p.m. May 20, 1:10 p.m. May 21, 4 p.m. May 22, 1:10 p.m. May 23, 4 p.m. May 24, 1:10 p.m. May 25, 4 p.m. May 26, 1:10 p.m. May 27, 4 p.m. May 28, 1:10 p.m. May 29, 4 p.m. May 30, 1:10 p.m. May 31, 4 p.m. June 1, 1:10 p.m. June 2, 4 p.m. June 3, 1:10 p.m. June 4, 4 p.m. June 5, 1:10 p.m. June 6, 4 p.m. June 7, 1:10 p.m. June 8, 4 p.m. June 9, 1:10 p.m. June 10, 4 p.m. June 11, 1:10 p.m. June 12, 4 p.m. June 13, 1:10 p.m. June 14, 4 p.m. June 15, 1:10 p.m. June 16, 4 p.m. June 17, 1:10 p.m. June 18, 4 p.m. June 19, 1:10 p.m. June 20, 4 p.m. June 21, 1:10 p.m. June 22, 4 p.m. June 23, 1:10 p.m. June 24, 4 p.m. June 25, 1:10 p.m. June 26, 4 p.m. June 27, 1:10 p.m. June 28, 4 p.m. June 29, 1:10 p.m. June 30, 4 p.m. July 1, 1:10 p.m. July 2, 4 p.m. July 3, 1:10 p.m. July 4, 4 p.m. July 5, 1:10 p.m. July 6, 4 p.m. July 7, 1:10 p.m. July 8, 4 p.m. July 9, 1:10 p.m. July 10, 4 p.m. July 11, 1:10 p.m. July 12, 4 p.m. July 13, 1:10 p.m. July 14, 4 p.m. July 15, 1:10 p.m. July 16, 4 p.m. July 17, 1:10 p.m. July 18, 4 p.m. July 19, 1:10 p.m. July 20, 4 p.m. July 21, 1:10 p.m. July 22, 4 p.m. July 23, 1:10 p.m. July 24, 4 p.m. July 25, 1:10 p.m. July 26, 4 p.m. July 27, 1:10 p.m. July 28, 4 p.m. July 29, 1:10 p.m. July 30, 4 p.m. July 31, 1:10 p.m. August 1, 4 p.m. August 2, 1:10 p.m. August 3, 4 p.m. August 4, 1:10 p.m. August 5, 4 p.m. August 6, 1:10 p.m. August 7, 4 p.m. August 8, 1:10 p.m. August 9, 4 p.m. August 10, 1:10 p.m. August 11, 4 p.m. August 12, 1:10 p.m. August 13, 4 p.m. August 14, 1:10 p.m. August 15, 4 p.m. August 16, 1:10 p.m. August 17, 4 p.m. August 18, 1:10 p.m. August 19, 4 p.m. August 20, 1:10 p.m. August 21, 4 p.m. August 22, 1:10 p.m. August 23, 4 p.m. August 24, 1:10 p.m. August 25, 4 p.m. August 26, 1:10 p.m. August 27, 4 p.m. August 28, 1:10 p.m. August 29, 4 p.m. August 30, 1:10 p.m. August 31, 4 p.m. September 1, 1:10 p.m. September 2, 4 p.m. September 3, 1:10 p.m. September 4, 4 p.m. September 5, 1:10 p.m. September 6, 4 p.m. September 7, 1:10 p.m. September 8, 4 p.m. September 9, 1:10 p.m. September 10, 4 p.m. September 11, 1:10 p.m. September 12, 4 p.m. September 13, 1:10 p.m. September 14, 4 p.m. September 15, 1:10 p.m. September 16, 4 p.m. September 17, 1:10 p.m. September 18, 4 p.m. September 19, 1:10 p.m. September 20, 4 p.m. September 21, 1:10 p.m. September 22, 4 p.m. September 23, 1:10 p.m. September 24, 4 p.m. September 25, 1:10 p.m. September 26, 4 p.m. September 27, 1:10 p.m. September 28, 4 p.m. September 29, 1:10 p.m. September 30, 4 p.m. October 1, 1:10 p.m. October 2, 4 p.m. October 3, 1:10 p.m. October 4, 4 p.m. October 5, 1:10 p.m. October 6, 4 p.m. October 7, 1:10 p.m. October 8, 4 p.m. October 9, 1:10 p.m. October 10, 4 p.m. October 11, 1:10 p.m. October 12, 4 p.m. October 13, 1:10 p.m. October 14, 4 p.m. October 15, 1:10 p.m. October 16, 4 p.m. October 17, 1:10 p.m. October 18, 4 p.m. October 19, 1:10 p.m. October 20, 4 p.m. October 21, 1:10 p.m. October 22, 4 p.m. October 23, 1:10 p.m. October 24, 4 p.m. October 25, 1:10 p.m. October 26, 4 p.m. October 27, 1:10 p.m. October 28, 4 p.m. October 29, 1:10 p.m. October 30, 4 p.m. October 31, 1:10 p.m. November 1, 4 p.m. November 2, 1:10 p.m. November 3, 4 p.m. November 4, 1:10 p.m. November 5, 4 p.m. November 6, 1:10 p.m. November 7, 4 p.m. November 8, 1:10 p.m. November 9, 4 p.m. November 10, 1:10 p.m. November 11, 4 p.m. November 12, 1:10 p.m. November 13, 4 p.m. November 14, 1:10 p.m. November 15, 4 p.m. November 16, 1:10 p.m. November 17, 4 p.m. November 18, 1:10 p.m. November 19, 4 p.m. November 20, 1:10 p.m. November 21, 4 p.m. November 22, 1:10 p.m. November 23, 4 p.m. November 24, 1:10 p.m. November 25, 4 p.m. November 26, 1:10 p.m. November 27, 4 p.m. November 28, 1:10 p.m. November 29, 4 p.m. November 30, 1:10 p.m. December 1, 4 p.m. December 2, 1:10 p.m. December 3, 4 p.m. December 4, 1:10 p.m. December 5, 4 p.m. December 6, 1:10 p.m. December 7, 4 p.m. December 8, 1:10 p.m. December 9, 4 p.m. December 10, 1:10 p.m. December 11, 4 p.m. December 12, 1:10 p.m. December 13, 4 p.m. December 14, 1:10 p.m. December 15, 4 p.m. December 16, 1:10 p.m. December 17, 4 p.m. December 18, 1:10 p.m. December 19, 4 p.m. December 20, 1:10 p.m. December 21, 4 p.m. December 22, 1:10 p.m. December 23, 4 p.m. December 24, 1:10 p.m. December 25, 4 p.m. December 26, 1:10 p.m. December 27, 4 p.m. December 28, 1:10 p.m. December 29, 4 p.m. December 30, 1:10 p.m. December 31, 4 p.m. January 1, 1:10 p.m. January 2, 4 p.m. January 3, 1:10 p.m. January 4, 4 p.m. January 5, 1:10 p.m. January 6, 4 p.m. January 7, 1:10 p.m. January 8, 4 p.m. January 9, 1:10 p.m. January 10, 4 p.m. January 11, 1:10 p.m. January 12, 4 p.m. January 13, 1:10 p.m. January 14, 4 p.m. January 15, 1:10 p.m. January 16, 4 p.m. January 17, 1:10 p.m. January 18, 4 p.m. January 19, 1:10 p.m. January 20, 4 p.m. January 21, 1:10 p.m. January 22, 4 p.m. January 23, 1:10 p.m. January 24, 4 p.m. January 25, 1:10 p.m. January 26, 4 p.m. January 27, 1:10 p.m. January 28, 4 p.m. January 29, 1:10 p.m. January 30, 4 p.m. January 31, 1:10 p.m. February 1, 4 p.m. February 2, 1:10 p.m. February 3, 4 p.m. February 4, 1:10 p.m. February 5, 4 p.m. February 6, 1:10 p.m. February 7, 4 p.m. February 8, 1:10 p.m. February 9, 4 p.m. February 10, 1:10 p.m. February 11, 4 p.m. February 12, 1:10 p.m. February 13, 4 p.m. February 14, 1:10 p.m. February 15, 4 p.m. February 16, 1:10 p.m. February 17, 4 p.m. February 18, 1:10 p.m. February 19, 4 p.m. February 20, 1:10 p.m. February 21, 4 p.m. February 22, 1:10 p.m. February 23, 4 p.m. February 24, 1:10 p.m. February 25, 4 p.m. February 26, 1:10 p.m. February 27, 4 p.m. February 28, 1:10 p.m. February 29, 4 p.m. February 30, 1:10 p.m. March 1, 4 p.m. March 2, 1:10 p.m. March 3, 4 p.m. March 4, 1:10 p.m. March 5, 4 p.m. March 6, 1:10 p.m. March 7, 4 p.m. March 8, 1:10 p.m. March 9, 4 p.m. March 10, 1:10 p.m. March 11, 4 p.m. March 12, 1:10 p.m. March 13, 4 p.m. March 14, 1:10 p.m. March 15, 4 p.m. March 16, 1:10 p.m. March 17, 4 p.m. March 18, 1:10 p.m. March 19, 4 p.m. March 20, 1:10 p.m. March 21, 4 p.m. March 22, 1:10 p.m. March 23, 4 p.m. March 24, 1:10 p.m. March 25, 4 p.m. March 26, 1:10 p.m. March 27, 4 p.m. March 28, 1:10 p.m. March 29, 4 p.m. March 30, 1:10 p.m. March 31, 4 p.m. April 1, 1:10 p.m. April 2, 4 p.m. April 3, 1:10 p.m. April 4, 4 p.m. April 5, 1:10 p.m. April 6, 4 p.m. April 7, 1:10 p.m. April 8, 4 p.m. April 9, 1:10 p.m. April 10, 4 p.m. April 11, 1:10 p.m. April 12, 4 p.m. April 13, 1:10 p.m. April 14, 4 p.m. April 15, 1:10 p.m. April 16, 4 p.m. April 17, 1:10 p.m. April 18, 4 p.m. April 19, 1:10 p.m. April 20, 4 p.m. April 21, 1:10 p.m. April 22,

TIME OUT!

By Chet Smith



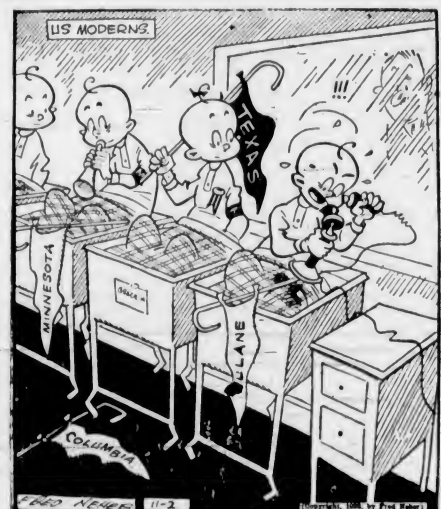
Hope he doesn't make it—they're filled with beer!



We've had these screw numbers ever since the math prof got the coaching job!

Your new jockey evidently misunderstood what's required of him!

LIFE'S LIKE THAT - By Fred Neher



Two tickets behind the goal posts? Is that the best you can do for the son of an all-American?



Your Health and Your Weight

FAT IS THE FIRST TISSUE USED OR BURNED DURING STARVATION

By JAS. W. BARTON, M.D.

When man was created Nature meant that a thin layer of fat should lie under the skin and over the muscles, and, to some extent, between the organs of the body. This layer of fat prevents the too rapid loss of heat from the body, protects the nerves from injury, and gives form and roundness to the body.

It is estimated that in normal male adult health one-twentieth of the body's weight should be composed of fat. In women there should be slightly more fat than in men. Thus the average man of 5 feet

7 inches in height, weighing 150 pounds, should have about eight pounds of fat in and on his body, and the average woman 5 feet 4 inches in height, weighing 130 pounds, should have about seven pounds of fat. A little more than eight or nine pounds for men and seven or eight pounds for women would still be considered a normal condition.

Nature, which is the friendly force behind mankind, supplies this fat for the purposes mentioned above and also as a reserve food

DEVELOPING CLAIMS ON ESPINOSA CREEK

James Ferguson, well-known Victoria mining man, left on Wednesday to continue development of eight claims on Espinosa Creek, Zeballos district. With him was Fred Ludditt, who staked the claims last December and has brought the property to the present stage of development, and who recently completed a sale to a Victoria syndicate. Mr. Ferguson is representing the new owners.

Ore showings are stated to be important and the new work will be watched with interest.

ROY POWERS. KING'S SCOUT



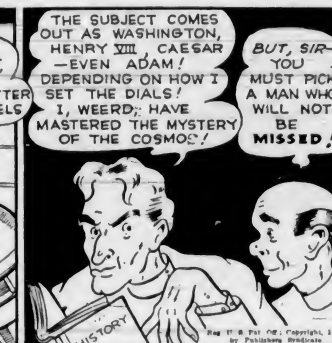
Reviewed and Approved by Dominion Headquarters, The Boy Scouts' Association

APPLE MARY



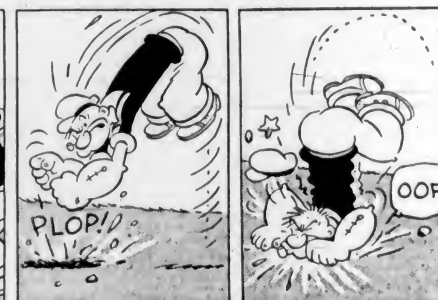
By Martha Orr

BIG CHIEF WAHOO



By Saunders and Woggon

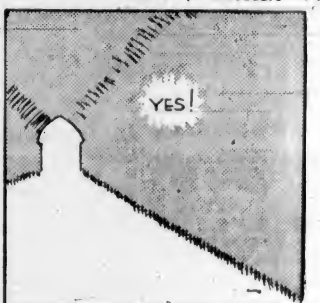
POPEYE



POP

Seeing's Believing

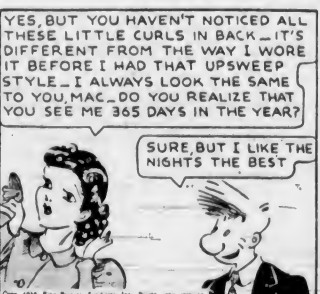
By I. Millar Watt



TILLIE THE TOILER

Absence Makes the Heart Grow Fonder

By Westover



BON TON OPENS NEW PREMISES

Two-Store Now Maintained for Convenience of Patrons—Headquarters at 1322 Douglas St.

The Bon Ton well-known pastry and cake shop, which for years has set a standard of delicious quality in Victoria, has now opened a new store at 1322 Douglas Street, next to Dick's Dress Shoppe. This will be operated as the headquarters of the firm, with offices and baking kitchen attached, while the former premises, at 243 Fort Street, will be carried on as a branch store.

This move has been made in direct answer to the demand for a central location, offering added convenience to the many patrons. Completely renovated and redecorated, the new premises are up to date in every respect.

The Bon Ton is now under the management of O. M. Higgins, who, for fifteen years, successfully operated a similar business in Saskatoon. Last Summer, Mr. Higgins moved, with his family, to Victoria, where he has made his home.

The baking kitchen is under the direction of W. R. Thorogood, a highly-qualified expert in his line, who received his training in Sussex, England. New and modern equipment is used throughout, insuring absolute cleanliness and uniformity of quality.

Business and Professional Directory, Want Ads

The Daily Colonist

RATES FOR CLASSIFIED ADVERTISEMENTS

Two cents a word each insertion; twelve cents a word a week; a minimum of ten words, cash with order. No advertisement accepted for less than twenty-five cents.

Death and Funeral Notices, \$1.50 first insertion, \$1.00 for each additional insertion. Notices of marriages, \$1.00 per line. Notices of births, \$1.00 per line. Notices of deaths, \$1.00 per line. Notices of marriages, \$1.00 per line. Notices of births, \$1.00 per line. Notices of deaths, \$1.00 per line.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Out-of-town readers of our advertisement section should be made aware that all notices must be received by the office on or before the day of publication. Notices received after this time will be published in the next issue.

The Colonist is not responsible for notices or notices which are not published. Notices which are not published will be published in the next issue.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

Advertisements which require replies should be addressed to a box at the office, and forwarded to their private address. A charge of five cents is made for mailing notices. In this case add three words (per line) to the count for the number of words.

FUNERAL DIRECTORS

THOMPSON FUNERAL HOME

Complete Service at Reasonable Cost
Lady Attendant
Phone 6213

HAYWARD & CO. FUNERAL CO. LTD.

Established 1887
724 Broughton Street, Victoria, B.C.
Empire 2014
Lady Assistant

MCALPIN BROS.

"The Floral Funeral Home"
Office and Chapel, Cor. Johnson and
Vancouver Streets
Phone 6213

B. J. CURRY & SON

Funeral Directors
Cor. Quadra and Broughton Streets
Phone 6213

Distinctive Funeral Service in Our New

Mortuary at Moderate Cost
Experienced Lady Attendant
RANDE MORTUARY LTD.
Phone 6213

FLOWERS

ANY FLORAL DESIGNS at lowest prices

Call 6213 for ARTISTIC FLORAL
DESIGNS. Fresh flowers, 744 Yates
Street, Victoria, B.C. Phone 6213

BROWN'S VICTORIA FLORIST

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

BALANTYNE BROS. LIMITED

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

CUT FLOWERS AND DESIGNS

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

FLORAL ART SHOP - DISTINCTIVE

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

THE POST OFFICE

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

MONUMENTAL WORKS

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

COMING EVENTS

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

DEATHS

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - MALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

Flowers, 744 Yates Street, Victoria, B.C.
Phone 6213

WANTED - FEMALE HELP

WANTED - EXPERIENCED COOK-GENERAL

Three in family. Sleep in 12th.
Phone 6213

YOUNG GIRL FOR MOTHER'S HELP

Phone 6213

STUDENT WANTED

Phone 6213

16 AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

CHRISTMAS CARD AGENTS WANTED

Phone 6213

DOUBLE SERVICE

IN WANT ADS

You can telephone your answers to
the classified advertisements in the
Colonist. Readers are often
interested in Want Advertisements
that do not carry the names or ad-
dresses of advertisers. But Colonial
box number for the accommodation
of those readers who find it con-
venient to write an answer and to
serve the advertiser better.

We Will Take Replies

to Box Numbers Over
the Telephone

The Colonist service is available
from 8 a.m. to 10 p.m., excepting
Sundays. Phone Empire 4114

PERSONAL

ALIVE AND NO KICKING. FRESH

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

APPROPRIATE TO CONTINUE

Phone 6213

DANCING

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

BUSINESS DIRECTORY

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone 6213

ATTRACTIVE STEPS-Expert Tuition in

Phone

Golden Dreams Come True

B.A. McKELVIE



WHEN the Spaniards came to Nootka 150 years ago they were not interested in the wealth of the fur trade. British, American and Portuguese adventurers were lured there by the commercial possibilities of the peltry trade. The Spaniards were in search of gold and silver. They envisioned another land such as Peru, or rich mines such as the Incas had developed in Mexico and Central America.

The Spaniards found gold on the West Coast in the vicinity of Nootka, but they had to relinquish the country to Great Britain because they had seized British ships and lands, and insulted the British flag. When, in 1795, they withdrew, they took with them the secret of their mines.

In Madrid, according to Father Anthony Terhaar, of Nootka, who has conducted extensive research into the history of Spanish occupation of the Coast, there is a definite record of the receipt there of a single shipment of gold from the West Coast of Vancouver Island worth \$750,000. The good father, whom I met at Zeballos recently, expressed the opinion that the total amount of gold recovered by the Spaniards approximated \$2,000,000. This must have been mined within three years, for Moziro, the scientist who was at Nootka in 1792 with Quadra, makes no mention of actual mining operations up to that time, although he believed that precious metals would be found.

The Spaniards' gold was mostly—if not all—from placer workings. There are evidences, however, that they did some lode mining. They certainly believed

that there was "gold in them thar hills," and they dreamed of the day when the mountain masses would be mined and yellow ingots would be shipped from the West Coast.

Ingots Being Made

THE dream of the Spaniards of a century and a half ago is in the process of fulfillment. Gold is being shipped today from the territory contiguous to Nootka—being shipped out in the form of ore and as ingots.

Four years ago the name Zeballos was known only to a few West Coast residents. The inlet named after its discoverer, Cirasco Cevallos, was just another of the indentations on the serrated coastline of Vancouver Island. Today it is the centre of interest of the mining world. Tomorrow—! Tomorrow is heavy with promise, not only for the valley of the Zeballos River and the gorges of the tumbling creeks that join it, but for the whole West Coast of Vancouver Island. The accomplishments of the present time justify the belief that in that rugged country that stretches along the West Coast, Canada has a mining field of great extent and surprising richness.

On Alberni Canal are properties that are attracting attention, such as the Havilah near the headwaters of China Creek, and on Ferguson River, and across the inlet in the mountains of the north side. Near Kennedy Lake a syndicate of Victoria men have stripped veins that run high in gold. At the head of Herbert Arm, one of the large operating companies has become associated in the development of the Abco property which has

some remarkable showings. Other holdings in Kyuquot Inlet, and indeed, prospects as far up as Quatsino Inlet, show values that are attractive. Thus, all along the West Coast, for a distance of 150 miles, there is activity.

Zeballos is in the centre of this old-new field of mining enterprise. Development has largely been centralized there and many mines are in the making. The success—the phenomenal success—of Privateer Mine has drawn particular attention to the Zeballos area.

Aided Whole Area

HERE, let it be said—in all fairness, and as a matter of record—that the amazing progress of the district in the past two years is largely due to one man.

That man is David S. Tait, of Victoria. It is not so much that he and his associates by heroic efforts brought the Privateer Mine into production—although that accomplishment forms an epic in Canadian mining—but it was Mr. Tait's vision and his willingness to share with others the knowledge that he had acquired of the richness of the narrow veins of the West Coast that attracted others to the locality. As a result of this unselfish attitude, there are a number of properties well along the way towards production. The Privateer was not the first staking in the valley. The Tagors and the King Midas had been reported upon before anyone had ever heard of Privateer. The Trites holdings in Spud Valley were in operation before Mr. Tait and his

- 1—Zeballos Main Street in the Spring of 1938.
- 2—The town of Zeballos.
- 3—Privateer Camp from the 900-foot level.
- 4—Main Street of Zeballos in October of this year.
- 5—Alan Ford and Major George Nicholson.
- 6—Privateer Mill.
- 7—A tractor digging new channel for Zeballos River.
- 8—The Privateer in the Fall of 1937.

associates commenced working their ground. But it was the fact that from the very outset, Mr. Tait made available to any person who was interested all the information at his command that drew attention to the Zeballos district, and such data was reliable. No attempt was made to overstate the case, nor was any effort made to withhold information. To a mining engineer who wrote to him for data in the days of the early operations of the Privateer, he replied that the company's records were at his disposal, and that he considered it a public duty to afford every possible assistance to any person who was genuinely interested in developing the mining industry. This tribute is not only due to Mr. Tait, but it is a very important factor in the romantic story of Zeballos.

It was in 1932 that Dr. H. C. Gunning, of the Dominion Government geological survey, examined the district. After he had made his report to the authorities at Ottawa, Hon. Wesley Gordon, Minister of Mines, announced that the Zeballos River area was one of outstanding promise. Even this unusual declaration did not cause much attention. It did, however,

confirm the faith that a few persons on the West Coast had in the ultimate richness of the hills. Later, prospectors joined those who were already there. Properties were located, but the public generally was apathetic, and even when A. B. Trites, well-known mining operator and one of the men who had brought Premier Mine to production after it had been repeatedly condemned, purchased a group of claims interest in the field that was lacking.

Retarded by Skeptics

THOSE who should have themselves visited the area before criticizing, but failed to do so, were loud in their declarations that there was no chance for the development of mines at Zeballos. In no partisan sense—and with no desire to play politics—it is regrettable that one or two individuals in official capacities went to considerable lengths to express opinions derogatory to the district. It is conceded that these individuals were honest in their opinions, but it is unfortunate that such opinions, publicly and privately expressed, added to the difficulties that beset those who were trying to bring into productive use a new mining field—in illustration of how such obstacles were detrimental to the early progress of Zeballos.

In May, 1937, a mining engineer arrived at Victoria representing a group in Toronto who had \$3,000,000 for investment in mining. He had been sent to look into the possibilities of the West Coast. The Dominion Department of Mines had recently issued a report made by Dr. M. F. (Continued on Page 3)

The Affair at the Lion d'Or

By Izola Forrester

Of course, it's nothing to me, absolutely nothing," Lalla lifted slim, deprecating shoulders as she balanced a cup of tea close to her lips—"except so far as it concerns you and the children. Hartley has reached a period in life where he will bear a little watching. It is a natural psychological reaction after years of hard work, Bob says. He has his neck above water financially, now, and is ready to relax. We considered it our duty to tell you, so you could at least be on your guard."

"I have perfect faith in Hartley," Shirley drew on her gloves nervously. "It's awfully good of you and Bob, but, I know he is mistaken. It couldn't have been Hartley."

"My dear girl, Hartley is just one more man, after all. They all get frightfully bored and fed up with the monotony of suburban life and the sameness of things. And you can't be frank with any man. If you are, he thinks you're emotional or prejudiced. Bob and I both like Hartley immensely. We think he's been a splendid husband and father for the past nine years, but a reaction is to be expected."

Shirley smiled at her sister. Lalla went on firmly. "Bob says he would never have interfered if it hadn't been that Hartley is placing a fifteen-thousand-dollar mortgage on the Middle Neck property, and you tell me that you knew nothing about this."

"He probably didn't want to worry me," Shirley's tone held just a touch of defiance. "No doubt it's just a matter of business."

"Bob says his affairs are in perfect condition. There's apparently no reason for raising this immediate cash. But I shall leave it to you, Shirley. It was right that you should know."

Shirley glanced at her wrist watch. "I've got to catch the six-twenty-two. I'll take a taxi to the station. Finish your tea. The children are going to a party tonight, and I want to dress them myself. Anna is good to them, but she's careless. Goodbye."

Lalla Kingsley looked up at her younger sister amusedly. She was only twenty-nine, but she bore the unmistakable hallmark of suburban life. Her clothing was in excellent taste, but lacked the final touch of smartness.

"Listen, darling," Lalla said, "remember your big sister loves you. You're letting yourself run down. I'll bet you haven't seen the inside of a beauty shop in years. You need keying up to the pitch. Run into Valerie's at least twice a week, and let her fix you up. Bob says the girl he saw Hartley with at the Lion d'Or was a perfect type of English beauty. Get back into the blue-ribbon line yourself, Shirley."

Shirley left the crowded tea room, caught a taxi and reached the Long Island Station in time to make the six-twenty-two.

Saturday, the evening Bob claimed, he had seen Hartley at the Lion d'Or, he had come in around midnight. An out-of-town client had invited him to the theatre, he had explained. She almost wished Lalla had not told her. It was too horrible, too unbelievable. Hartley's manner toward her was unchanged. The close bond of understanding between them that had come from years of happy married life together, his unflinching tenderness and consideration, his love for the children, all was exactly as it had been.

A longing came over her to go directly to Hartley and tell him what she had heard. He would be fair with her. She felt that she could trust him absolutely.

Once she had reached the decision to tell him herself, she felt relieved. Then the name of the place where he had been seen recurred to her. The Lion d'Or. She remembered hearing of it as a popular inn somewhere in the Westchester hills. He had avoided Long Island evidently. Perhaps that was why he had been keeping the new roadster in town lately, leaving the coupe for her to drive. There had been the night, recently, too, when Joe had taken a header from his bicycle in front of a truck over in the village. They had brought him home to her, bruised and scared, and when she had tried to call his father at the office or club, he had not been at either place. When she had asked him where he had been that night, he had told her on a special case up in Westchester.

He was on a case where secrecy was required. But why should he need fifteen thousand dollars at once? She found herself back at the starting post when the train stopped at Middle Neck. She took a taxi to her home on Wild Duck Road. She leaned back tiredly. Fifteen thousand dollars. Not such a large sum. The house was worth three times as much, with its shore rights and beautiful stretch of land on either side. But Hartley had always told her it was hers absolutely, her home, a citadel for her and the children against the winds of chance.

The car stopped before a friendly-looking country house, white, broad, low, spreading out restfully among its gardens. Surely and love seemed sheltered here, but now, suddenly, in a few hours' time, she felt it imperilled by undercurrents of danger.

The children rushed to meet her with tumultuous embraces. The instant she opened the door.

"What did you bring us?" Joe demanded. "I've been good."

She bent to kiss Kit's loving, upturned lips, then squeezed Joe's hand. How wonderful they were, she thought, with

a quick flash of pride; strong, handsome, valiant youngsters.

"Where's father?" asked Kit. "We ate our dinner because you were so late. Can I wear my blue georgette, please, mother?"

They rushed upstairs to start dressing. Anna stepped to the door of the hall and told her that Mr. Travers had called up to say he would not be out until ten.

The dressing of the children held her

mind engaged for the next hour. She sent them away with Anna finally, to the second house along the shore road where the party was to be held, watching from the head of the stairway as they threw kisses to her on the way out.

Something seemed to tug deep into her heart, a fierce, protective yearning over them. Could anything really ever jeopardize the settled happiness of her wifehood and motherhood, anything out of the old days back in Chicago, which she had never told Hartley about? She returned to her own bedroom and looked at herself searching in the oval dressing mirror. She was slender, her contour still girlish. Hartley loved to call her a thoroughbred.

Lalla had told her she was letting herself run down in her grooming and looks. With a sudden impulse she went to her desk, hunted through the lower drawer among letters and old keepsakes until she found a photograph of herself at twenty. She stared at it, comparing it with the reflection in the mirror. Personally, she thought she had improved. There was an immature prettiness about the girl in the photograph. The dress looked old-fashioned. She had worn it the night she first met Hartley at a bridge party in the Kingsley Apartment. Lalla had come in while she was dressing.

"I want you to like Bob's friend, Hartley Travers," she had said. "He's a lawyer and—I wouldn't say anything about the having been on the stage if I were you, Shirley. Bob might not like it. It would be different if he had ever really done anything worth while."

So she had buried the memory of the previous experience. Now there was anything to be ashamed of, only contact with theatrical life and its emergencies had given her more sophistication than most girls of her age possessed.

SHE had been encouraged and proud of her experience, until her visit East, when Lalla had managed to convey her disapproval. Bob was president of a motor concern. Their heads were lifting above the timber line socially, and Shirley felt that perhaps they were right after she had met Hartley Travers.

She had not returned West. She and Hartley had been married two months later.

No, it could not be anything concerning herself that had stepped out of the past. It must be Hartley. But not what Lalla had insinuated. There was, no other love interest in his life, she thought. It was something more, a menacing thing that he was afraid she might find out.

She smiled slowly, her eyes half closed, thinking back, groping for realities, not conjectures, out of old ends of memories. Neither Bob nor Lalla had known of that. It had been told to her by a friend out in Chicago to whom she had written of her marriage to Hartley Travers. She had destroyed the letter, putting the whole story aside as a jealous bit of retaliation. Now, it came slowly back to her. Something that had happened when he was practicing law in San Francisco, years before. It must have been when he was just starting in. A criminal case where he had been involved in charges, and been disbarred.

The telephone rang. She answered eagerly, hoping it was Hartley. But a strange male voice answered, with a London accent, asking for Mr. Travers.

"Might I ask when you expect him to return? Ah, yes, thank you. Would you mind telling him to call Circle 5959, Miss Ackers? Who is this, by the way?"

"The maid, sir," she replied gently. "I'll give Mr. Travers the message as soon as he comes in."

She hung up the receiver with a thrill of excitement. Intuitively she felt that this was the name she sought. She wrote the name and number down in her address book. The voice had been unmistakably English. Lalla had told her that the girl with whom Hartley had been seen at the Lion d'Or had been an

English blond type. She traced the call to the Hotel Bellaire on West Fifty-Second Street.

The following evening, the attention



"Wait!" Shirley looked at Hartley. "Have you given them the money yet?"

of Dolf Ackers was drawn to a strikingly interesting new figure in the lounge of the Hotel Bellaire. She was extremely attractive, he told himself, distinctive, yet daring, in black. She was groomed to the last degree of perfection. She proceeded to one of the small writing tables near him, seated herself and prepared to write a note. Shirley's heart beat faster as she bent over the letter she appeared to be writing. The mirrored flashes of herself she had caught in the lobby had been startlingly reassuring. She had never dressed the part of any role better than this new one she was playing tonight. It had taken as much ingenuity as courage. First she had asked for certain information that morning from a private detective bureau. The reply had been brief, but all she needed. Miss Tessie Ackers was a guest at the Hotel Bellaire with her brother, Mr. Dolf Ackers, both registered from London. Mr. Ackers was understood to be in the theatrical producing business. Giving orders to have the pair looked up in London, Shirley felt she was on sure ground.

WHEN she had given Hartley the telephone message at breakfast he had not appeared at all embarrassed. Rather, he had devoted himself more strenuously than usual to his morning romp with the children before leaving, had held her in his arms with a curious intensity for their last-minute kiss.

"Blessed girl," he said, releasing her. "You're everything, know it? Don't wait dinner for me. I may be detained."

"I won't wait a minute," she had immediately proceeded to arrange her affairs for the day on the new schedule. An eleven o'clock appointment at Valerie's, two hours for beauty treatments, three hours for shopping, at five she found herself registered at the Bellaire under her former stage name, Shirley Bell.

Presently she saw Mr. Ackers rise, sauntered over to the desk, and examine the register and come back deliberately toward her.

"Miss Bell, wonderful to see you here. What are you doing now?"

She caught his cue, smiled and extended her hand.

"I didn't suppose you would remember me, Mr. Ackers, it's so long since we saw each other."

He drew up a deeply-cushioned chair close beside the desk and relaxed into it easily.

"I've been on the other side for a couple of years. Just ran over now to look at a couple of productions I may take back with me. You're looking fearfully fit."

"Am I?" She gave him the benefit of her undivided attention. "I don't see why. I'm working night and day, and I'm awfully lonesome."

He was thoughtfully regarding the elevators, considering ways of evading the possibility of Miss Tessie Ackers discovering them. "Wouldn't it be jolly if we slipped out to dinner tonight for a little old-time chat? Around to the Garrick Chop House, eh?"

"I'd simply love it." She finished her letter, sealed it and faced her first adventure since her marriage with amusement. Supposing she were to encounter Hartley on their way out! It gave an element of risk to her plan. Once in the upper room of the chop house she felt safe.

"Tell me all about yourself," she

urged, "and Tessie. When I found out she was here with you, I wondered if you could have married abroad—until the clerk told me different."

He smiled at her tenderly, knowingly. "So you found out all about me, did you, marked me before I even saw you? Little bit wary of the missus, eh? Well, she isn't. She's my sister. And she wouldn't interfere anyway. She's tied up in some very delicate, intricate business."

Shirley watched him from beneath her long lashes, the large head, close-cut, sandy hair, eyes alert.

"You don't believe me?" he asked. "I wasn't even thinking about her. Tell me all about yourself."

When Hartley arrived home shortly after ten he found his wife absent. The children were sleeping peacefully in their rooms adjoining Shirley's. He disliked questioning Anna, but after half an hour of waiting, he stepped to the door of the butler's pantry. Where had Mrs. Travers gone?

"She goes to town, Mr. Travers," Anna said. "I think maybe she goes to the theatre with Miss Kingsley."

HARTLEY returned to the library. Shirley had not been in town at night without him since their marriage. He smoked steadily, waiting for the theatre train, finally deciding to meet it. As he turned the corner on Middle Neck Road, the train pulled in. He looked for Shirley, but failed to find her among the alighting passengers. As he was about to leave he caught a fleeting glimpse of someone getting into the taxi, not Shirley, someone like her. By the time he had put the car in the garage Shirley had slipped into a negligee. She was taking down her hair when he entered her room.

"Hello, dear, did you just get in?" she asked. Hartley stared at her keenly. He noted the change in her, the full effect of the night's excitement, as well as Valerie's deft effects.

"Where have you been?"

"Where have you been, dear?" she countered.

"So that's it!" His jaws set in lines of repression. "A little retaliation. For which I presume, I may thank Bob Kingsley. What has he told you?"

"There's just one thing I want to know, Hartley," she answered calmly. "Is it true that you are mortgaging this place, my home, for fifteen thousand dollars?"

He looked worried and tortured. The answer came with a visible effort.

"Yes. It is a temporary necessity."

"Why won't you tell me all about it, Hartley? I've got to know."

The muscles of his jaws hardened. "Because it doesn't concern you. If this is the way you react to gossip—"

"It is not gossip! You have placed a mortgage on our home, and I demand to know the truth. I have a right to know."

"Possibly you have. But there is nothing I can tell you, except that I will pay it off as soon as I am able. An emergency—unforeseen—has come up suddenly, and I've got to meet it, that's all."

He started for his own room, stopped, and added: "I know it's rotten for you, Shirley, but I'm asking you now to stand steady, and not to make a fool of yourself through any idea of getting back at me. You belong to the children."

He closed the door between them. She went into the little adjoining hall room, where Joe and Kit were sleeping. It

made her feel easier to cuddle the relaxed little bodies close in her arms.

He had told her she belonged to them, cutting off his own rights perhaps unthinkingly, and it hurt deep in her soul. Other nights Dolf waited for her and they went out to dinner together. Dolf indulged, in interesting reminiscences that shed much light on his past and on Tessie's. He was rapidly becoming infatuated with Shirley Bell. More and more he slipped off his disguise and confided in her. He was not in the theatrical business at all. Something much bigger than that.

"As you might say, a financier of fortune. And Tessie's got on my nerves terribly. She's a good old girl, but she's fussy. Now she wants to take this money and bury it."

SHIRLEY gave him a quick glance, measuring his mental grasp on the present moment.

"Still, she's so clever. I think she's really cleverer than you are, Dolf."

"No, she's not," he protested. "Don't you believe it for one moment. I planned this myself. I found out where he was, and just how much he would stand. It's not much, but it's a tidy little sum to start with. We'll get more out of him later on."

"Happened in Frisco, didn't it?" Her tone was casual. "I remember you told me the other night."

"Twelve years ago. She was married to a chap named Melbourne Ned—a nice boy, too—died in Australia after they got away from the States all right. When he got in trouble she went to this young lawyer, Travers was the name, Billy Travers, only he's taken another first name now."

"I know. He was disbarred for it, you told me."

"That's right. After he'd got Ned off neatly, too. Did I tell you how Tessie passed off the jewels on him?"

Bit by bit she had managed to get the whole story of the affair from him. Matched up with her most recent report on the couple's activities on the other side, she felt sure of herself. By teasing Dolf, pretending she did not believe he would ever get the money, keeping him at arm's length, she learned it was to be paid over the night of the twenty-fifth.

"And I'm not spoofing you, lady fair," he insisted tenderly. "He's coming up there with the cash, fifteen nice, new thousand-dollar bills. If he doesn't, the Frisco story goes to the papers in the morning. Now, if we give Tessie five thousand for her share, she'll hush up, because she won't want me to mention her name, casual-like, to the immigration people. And you and I'll just be married on the quiet, and slip away, eh?"

"It sounds wonderful," Shirley sighed softly. "Is it very far—the place where he is to meet you and Tessie?"

"It's a place up in Westchester where Tessie's been meeting him and settling up. The Lion d'Or they call it. Now, will you meet me that night afterward? I'll show you the cash then. Will you?"

"Yes," she promised.

The past three weeks had served to widen the breach between herself and Hartley until they barely spoke to each other, except before the children. He knew of her frequent absences, and was furious over her secretiveness and method of retaliation. She had purchased various gowns, all of them costing far more than she was in the habit of spending on herself.

She had arranged to meet Dolf at eleven in the Garrick, the night of the twenty-fifth. Instead, she had gone into town as soon as the children had their dinner, and had taken a taxi up to the Lion d'Or. The place was like a beautiful residence, commanding a full, sweeping view of the Hudson. She went up the broad steps and into a spacious hall, richly furnished. A gentle-mannered, low-voiced attendant advanced to meet her.

"I am to meet friends here," she said quietly. "Mr. Ackers and his sister, and, I think, a Mr. Travers."

"If Madame will kindly step this way the attendant was bowing, leading the way up the broad oak staircase to the second floor, along the silent corridor. Then he stopped before a door. Her breath seemed to stiffle her as he tapped discreetly and turned the knob.

"A lady to see Madame et messieurs," he murmured, and left her on the threshold. She stepped into the room, shutting the door behind her, leaning against it and turning the key softly.

THEY were all staring at her. Dolf, his heavy jaws drooping comically; Hartley, puzzled, on the defensive, angry; and the slim, blond woman who leaned back easily from the table, smoking her cigarette. She eyed Shirley sharply.

"This is a private room," she began, but Dolf interrupted hastily.

"Tessie, my dear, this is Miss Bell, a little friend of mine. If you'll excuse us for a moment, I'll explain later."

"Wait!" Shirley's tone stopped him. She looked at Hartley. "Have you given them the money yet?"

Before he could answer Tessie's hand struck the table. "You can't pull off any trick on me. Who is this woman, Dolf?"

"She is my wife," Hartley answered quietly. "Come away, Shirley. The thing's settled, thank heaven. I don't want to see any more of this. I'm sorry you came here."

Shirley glanced from Dolf's amazed face back to the woman.

"Miss Ackers, if you will give that money back to my husband and swear to leave America tomorrow, I will not hand you over to the police tonight."

Tessie frowned. Hartley put one hand on his wife's shoulder heavily.

"Dear, you can't do this. It's compounding a felony even to make terms with them. You don't know—"

"But I do know," she answered pointedly. "I know that this woman went to you in San Francisco, twelve years ago, to get her husband out of jail. He was arrested on a charge of robbery. He had been identified by the floor maid at the Charteris Hotel as the man she had seen trying a key at a certain suite. The next morning Mrs. John A. Sprague reported the loss of her jewels, valued at three hundred and fifty thousand dollars. Tessie asked you to defend Melbourne Ned. You needed a retaining fee, you told her. She had no ready cash, but she gave you a diamond necklace to hold as security until she could raise the money in the East."

"You can't clear it up, Shirley. I was guilty."

"You can bet he was guilty! He knew perfectly well where the necklace came from." Tessie's large eyes sparkled with excitement. "And he got Ned off, but got caught himself afterward, when he tried to dispose of the necklace, and we were on the way to Australia."

"Well, he paid, didn't he? You never have," Shirley faced her with steely decisiveness. "You're wanted now on three charges in Paris and London. All I have to do is ring up police headquarters and tell them where they can get you and Dolf."

Dolf leaped to his feet. "Tessie, here, is rather a bad lot, but I've—"

"Yes, you've only taken every dollar from me I could pull together." She gave him one sweeping look of contempt. "Suppose I don't take you up on this"—Tessie turned to the figure in black, standing at the end of the table—"I know all about Travers and you. You're climbing fast, aren't you? How would you like it if I just tipped off the press that Mr. Hartley Travers was Billy Travers, the chap who was convicted of receiving stolen property as payment for services in a criminal case?"

SHIRLEY moved quickly to the telephone, handing the key of the door to Hartley. As she lifted the receiver Tessie's hand closed tightly on her wrist.

"Don't be in a rush," her voice was chilled and sharp. "I never said I wouldn't, did I?" She waited until the telephone was replaced. Opening the diamond clasp at her neck, she reached down and drew out a small chamois case bound in pink-silk ribbon. Extracting the new yellow bills, she handed them to Shirley who counted them. "Right? Then—we'll be going along."

Dolf pulled himself together with a touch of his old jauntness, bowing as he backed toward the unlocked door.

"Sorry, awfully sorry. Clever, clever little woman. By-bye. Good luck!"

The door closed after the pair. Hartley stood with his hands on the edge of the table, his head bowed, his face drawn as if in pain. She went quickly to his side, and placed her arms around his neck.

"Dear, dear," she whispered, "don't. It's all over now. You've paid for anything you ever did."

He met her lifted lips in a long, close kiss.

"Do you know the reason why I tried to pay them off?" he whispered. "For your sake. I couldn't bear to have you know."

She smiled.

"I've always known, Hartley, ever since we were first married. I've just loved you, always—always. It wasn't wrong to bargain with them, was it? They're sure to be caught. The detectives have their record, anyway, and are hunting for them. But you and the children—"

Presently Shirley drew back with a little happy sigh, pushing him from her, reaching for her gloves on the table.

"We've just got time to make the eleven-twenty-four," she said.

(Copyright, 1938, by The Bell-Hyatt, Inc.)

Birds Storm Heligoland

AGAIN restored to impregnability, from the German viewpoint, the fortress of Heligoland is now the scene of an invasion still beyond the dreams of any air force. For this island is one of the landmarks for birds migrating from the north to their winter quarters and the little night raiders have been coming over in great clouds. Time was when the garrison, and the islanders turned the annual invasion to profit by trapping the birds when they took their tiny rest of a few minutes. Many thousands of larks being killed in a single night. This ruthless slaughter has happily been greatly reduced in recent years by bird-lovers and their organizations.

Squares

MARK off a sheet of paper with dots evenly placed a quarter of an inch apart, so that if they were joined the paper would look like a page from a squared exercise book.

The aim of the player is to win as many squares as possible. Each takes it in turn to draw a line from one dot to the next on any part of the paper. The one who draws the line that completes a square puts his initials in it. The winner is the one who has the greatest number of squares when the paper is filled.

Why did the hat stand?—Because there was no sitting-room in the hall.

Pioneer Days

By Mrs. Alice Michael

IN the summer of 1852, Kenneth McKenzie, of Renton Hall, Haddingtonshire, Scotland, was deputed by Andrew Colville, the head of the Puget Sound Agricultural Company, a branch of the Hudson's Bay Company, to found a colony on Vancouver Island and get together men who were artisans in all trades requisite to build up and supply the needs of their people when they were established on the island.

Some twenty-five married men and their families, as well as others who were unmarried, agreed to join the balliffs, as they were called.

Most of the families brought all their household belongings as well as their outfits of clothes, so that they would be able to go on living in the new country as they did in the Old Land.

The McKenzie family brought some beautiful furniture, which at that time had been in their family for years.

Thomas Skinner, an Englishman, also accompanied them with his quota of men and women to start a farm some distance from Maple Point, which was afterwards renamed Craigflower.

However, my story lies with my uncle, Mr. McKenzie, the founder of Craigflower.

Leave Gravesend

ON August 14, 1852, they set sail from Gravesend, England, on the Norman Morrison, which belonged to the Hudson's Bay Company, Captain D. D. Wishart in command.

My father, Thomas Russell, who was then only sixteen years old, said that he enjoyed the trip immensely, but with his sister, Mrs. McKenzie, as she had five children to care for, one only a year old, things must have been both hard and difficult.

These people from Bonnie Scotland, who perhaps had never been many miles away from home before, had great courage to give up their old and tried lives and homes and come so many long, weary miles to a new and almost unknown land.

My sympathies go out to the poor women with very young children and even babies to care for. In fact, one woman, Mrs. Anderson, came on board two days before sailing to have a baby. But with all the handicaps they managed, and if it had not been for their valiant spirit and extreme courage, this lovely land of ours would never have been peopled and risen to what it is.

After a trip around the Horn of about five months' duration the ship came to anchor in Royal Roads on Sunday, January 16, 1853.

The people did not land until next day, but were all grievously disappointed, as from what they had been told before leaving Scotland expected to find decent homes to live in, instead of which they were taken into a large barn-like structure at the fort, without any floor, furniture or partitions.

Mr. McKenzie was certainly angry to be treated like that and felt like returning to Scotland on the return of the Norman Morrison, but said, "We will take a boat and see the place."

It is situated about four miles from Victoria, up the Arm. When he viewed the site and saw the lovely scenery, he decided to stay.

Temporary Shelter

THE men fixed up the barn-like house, which was to be their home for a while, but the first day a poor little girl of nearly sixteen years was weeping piteously, wondering where she was going to sleep.

"Never mind, Bessie," my father counselled her sympathetically. "We will find a place for you to sleep."

However, the men with their implements, sawmill, etc., got to work to make lumber to build up the new place.

The Old Colonial Farm House for Mr. McKenzie and family was built first on the left hand side going up, with its upstairs and many rooms and wonderfully heavy oak front door studded with heavy nails with large heads and straps of iron brought from the Old Land.

Then the cottages, also on the same side of the Arm, were erected to house all these families who were the backbone and mainstay of the place.

As there were no stoves in those days they had to have brick ovens for baking bread or make scones on griddles over the open fireplace. Fortunately for them, Mr. McKenzie one day, while taking a walk, stumbled on some limestone, so after that they were able to make their brick and stone chimneys and ovens.

Every home had an open fireplace, which must have been a great boon to them, as there was so much clearing to be done, the waste even from the virgin forest was utilized.

Education had not been forgotten, as some classes were held privately until a schoolhouse could be built.

So in 1854, across the Arm, the building was erected which for so many years housed the children of Craigflower, who have since grown up and great numbers of them have passed away.

The First Teacher

THE first teacher was Mr. Clark, whose wife died a few years later. He then resigned and went back to England and was followed by Dr. Henry Claypole in 1859, who had come from San Francisco. Later, in 1865, he also went to England, and Thomas Russell, my father, took charge.

In the new schoolroom half of one end of the room was taken up with a large fireplace—"Fire on the Hearth" we called it.



LONDON CHRISTENING
Hon. Mrs. Charles Wood Holding Just-Christened Susan Diana Wood, Granddaughter of Lord Halifax, Seen Extreme Right With Lord Derby.

In the cold, bitter Winters of long ago the children were grateful to be able to have such a splendid fire to warm themselves. No saving of wood, as it was everywhere; only the labor and trouble of bringing it in.

My father told me about a large iron plate that the cottagers baked their scones on in fine weather. It was outside, about three feet high, had a brick foundation and a fire underneath. They used it in turns.

One day two of the women were busy moulding their scones into shape, and as the rule was, the first one finished had the plate. Mrs. A was slightly ahead of

Mrs. B, but the latter, not to be outdone, threw the scone ahead so that it landed on the plate first. Mrs. A, madly incensed at this breach of good manners and rights, flew at Mrs. B, and there was a tempest of tempers in which there was much punching and hair pulling.

I did not learn who won out or what became of the poor little scone that was the cause of all this fighting and bitterness.

Craigflower School

THIS Craigflower Schoolhouse was about the first built in British Columbia and on that account, when the

idea was mooted to tear it down on account of it being unsafe, the Native Sons and Daughters of British Columbia thought it right and fitting to restore the old schoolhouse as a relic of pioneer days, and when finished they made the schoolroom into a museum. The Old Colonial Farm House had been restored some time previously.

In 1931 a reunion of teachers and scholars was held in the grounds of the schoolhouse and tea served under the old maple tree.

It was with feelings of great pleasure that I attended this function, as my father had been a teacher and I a

scholar. We had all lived in the school building, which included living quarters for the teacher and family.

Before that we lived in a small log house across the bridge which, since 1931, has been taken apart, rafted across the Arm and rebuilt under the maple tree.

When I viewed the restored home of my parents, I said to myself, "If these old logs could speak, what a tale of love and devotion they could tell. My parents' united love for their two little girls, one little more than a baby, who lived in this home over seventy years ago."

"The sad memories of the dear ones gone before saddens me much, as I alone am left of that little band of long ago."

It is fitting that this old house should be moved to these grounds of this old and historical schoolhouse, as it was to this building that my parents moved from this home. This old maple tree, which has always stood out as a landmark, now heavy with decay, was then very large and beautiful. It stands out very clearly in my memory of Auld Lang Syne.

Keeper of Provisions

AS the families were all served with provisions from the Hudson's Bay Company, my father was made commissariat or dispenser of provisions. Of course, at times there was much grumbling, but my father told them that he could give them only what he was authorized to give, no more or no less.

The women indulging in afternoon tea with their friends found their tea supply running short, and hoped by threats to get more, but found that it was not obtained so easily. Long afterwards my father remarked to me, "perhaps they never saw tea in the Old Country."

When things were in running order there were a stone kiln to dry wheat and oats, and mills for flour and oatmeal, also bakers' ovens and a place to kill and dress beef and other meats.

Later, Mr. McKenzie moved to a farm of a thousand acres at Lake Hill, where he died in 1874.

His widow and some of the family lived there until their deaths, the last one, Miss Wilhelmina McKenzie, dying in 1928. Five years after my father arrived, my

mother who was then Miss Sarah Collier, of London, England, arrived in Royal Roads on the Princess Royal, also coming around Cape Horn, about five months from Gravesend.

My father was the first man from the new country to come on board ship. He had a full beard, as it was the fashion in those days. My mother, seeing him, thought that he was quite old and paid little attention to him, but as he was only twenty-two years old he was all agog to see her as they knew of her coming.

In later years she used to say to him, "You never thought, when you saw me sitting at the caddy table that I was your future wife."

"I never doubted it," he assured her. As the house that she and her friends were to occupy was unfinished, they stayed for four months at the Colonial Farm House with the McKenzie family.

There she met my father, but as he only spent meal times at the house, as he slept at the office and was always busy helping Mr. McKenzie, he did not see very much of her.

An Indian Carrier

WHEN he felt like writing, he entrusted his letter to an Indian who worked for them and told him to give it to Miss Collier when she was alone. The Indian put it into his shirt pocket, and when he caught my mother's eye, would tap his pocket rather meaningfully, so that she would know to make a chance to get it.

In 1852 my mother and I were walking along the street in Victoria and we saw two old Indians, a man and woman. I was surprised to hear the man say "Miss Collier," and my mother ejaculated in surprise.

"Peter," she had recognized Peter and Lucy, his wife, who had been her mail carrier twenty-four years before.

An amusing story that my father used to tell about his sleeping quarters at the office. As there was so much food around it attracted rats, which, of course, were a great nuisance. One night, having a feathered big toe, he made a bread poultice to relieve the pain. In the night he woke suddenly to find a rat trying to haul the poultice from his toe.

He used to laugh about it, but I would not have felt that way as I feel that they are a menace.

The old Craigflower Road used to be the only road from there to Victoria. People used to ride horseback a good deal in those days. I believe that a great deal of the freighting was done by water. In fact all of it in the early days.

Crossing the Gorge

THE Gorge, a mile below Craigflower, was a hindrance, as only at stated times a scow or boat could go through it. In those early days only two logs, which had fallen across the chasm, was the only means of crossing the Gorge. Later there was a bridge, followed by longer and better bridges over the same chasm. I do not remember the logs, but have heard my mother speak of them.

As I was born near the Gorge, the roar of the tumbling waters at low tide made a lullaby for me. It was later that we moved to Craigflower.

It is with tender memories that I recall the days spent at Craigflower. Life seemed to flow on like the arm on whose shores we lived, nothing to break the even tenor of our days of happiness. "The time went by like a tale that is told."

We left Craigflower in 1866, and when my sister and I were old enough we learned from my father to pull a boat with sculls, and went up the arm to Craigflower on holidays or whenever my father could leave his business, my mother steering and we pulling. We used to enjoy a whole day in the open, reviewing old scenes and seeing old faces once more.

An old Scotch woman was always delighted to see us, and her Scotch scones, made over the open fireplace, fresh butter, new laid eggs and delicious tea are one of the memories that cling through the years.

My father always liked to visit Craigflower. I remember after my mother's death in 1906 we both went to the Gorge as he wished it. His mind was turning back to old times again. Some years later he wrote me:

"I took a walk on Sunday viewing the scenes of long ago at Craigflower."

Perhaps the memories of those days eased his pain at the loss of my dear mother.

Craigflower today, except for the two restored buildings, is but a memory as there is very little left but some few eaved buildings and heaps of stones where fire has swept its devastating hand.

The Native Sons and Daughters of British Columbia are to be commended for keeping alive the stories, photographs and traditions of the past in their museum of those brave souls who pioneered in the early history of the colony.

At the pioneer's reunion in 1924 there were several men and women who, children, had come out on the Norman Morrison, but they also have all passed away.

The families who came out on that particular trip of the Norman Morrison afterwards scattered to other homes, farms and work, and their children and children's children have helped to settle this country.

I belong to the first generation born here of whom there are a pitiful few left, but we have all tried to do our part to build up this lovely country in which we live and form a part.

Golden Dreams Come True

(Continued From Page 1)

Bancroft, which had commented favorably upon a number of West Coast properties. The Eastern group had sent their engineer out as a result of this report. Upon arriving at Victoria he was told an entirely different story; the veins were narrow, they would not go down to any depth at all, and if they did, the values would disappear for enrichment was only upon the surface. The engineer was appalled. He explained his predicament. "Here," he said, "I have a report from the Federal Department of Mines which is most optimistic, and as a result of it I have come to Vancouver Island. On my arrival here I am met with an entirely different story. I cannot ignore the opinion of Vancouver Island's West Coast that I am given by those who should know, and who live on Vancouver Island. All that I can do is to return to my principals and tell them what I have been informed here, and frankly I think that they will decide to look elsewhere for investment."

The foregoing story is simply told to indicate how in the financial field unusual obstacles had to be overcome in bringing the field into production.

Romantic Story

THE romance of the Privater Mine illustrates the experiences of Zeballos mining ventures generally. It was in December, 1936, that this prospect was purchased from the stakers by David S. Tait and Ray A. Pitre, with whom were associated, Joseph Pedneault, Louis Edneault, Herbert Kevis, Chester Canning and John J. Frumento. The group were incorporated as the Nootka-Zeballos Gold Mines, Ltd., later changed to the Privater Mine, Limited.

Efforts were made to raise money for the development of the property, but such was the lack of faith of the public, and such were the pessimistic rumors and predictions, that it was only possible to raise \$10,500 by public subscription.

Ray Pitre was in charge at the property. He and his companions, Kevis, Canning and Frumento, worked tremendously in the tunnel that they started away up on the steep hillside above the deep canyon of Spud Creek. Housed under canvas, with cold, mud and rain to depress them, they fought on, overcoming difficulties that seemed to be impossible. With no funds to provide proper equipment, they made their own. An aerial tramline was fashioned out of what materials they could acquire—and it served their purpose. Supplies had to be carried up the steep and slippery trail, and the packers were often bogged down in the mud. But they had faith; faith in themselves, faith in the property, and abiding faith in their partner, Dave Tait, who was fighting magnificently to provide money to keep work going.

There came a time when it was found impossible to keep the small flow of funds coming in from the public. Then Mr. Tait and his law partner, Percy Marchant, did a daring and heroic act. They pledged their own credit, and borrowed \$25,000 for the property from the Pedneault brothers.

It was not until early in March of last

year that the first shipment could be made, such had been the severe conditions of the winter. It was a small shipment indeed—only 4,800 pounds. It had to be got down to the beach, nearly five miles away, through a rugged, almost impassable country. Pitre and his little determined to get it out, for the smelter returns were necessary to keep operations going. It was a terrible task. Those who took part in that work still shudder at the remembrance of it. The ore was sacked and was carried on the backs of men down the narrow trail, slippery trail, through the mud and over the windfalls to Zeballos River. There a flat bottom boat was built, and in this they went down the stream to land near the mouth of the river and again back-pack the ore to the beach. That small shipment of 4,800 pounds yielded \$2,605, or roughly 54 cents a pound.

During 1937 no less than \$116,473.96 was recovered from ore shipped to Tacoma, and in less than nine months of the present year, up until September 24, \$100,312 was obtained from smelter shipments. Thus, with the exception of the \$35,500 cash capital, and the financing of the mill and power house, all development of the Privater has been done from ore shipments. The Connell Mining & Exploration Company, Ltd., a large Eastern concern, agreed to finance the construction of the seventy-five-ton cyanide mill and the power house, and to provide technical advice to the company.

Five levels have been developed on the property, and such is the richness, and the persistency of the veins, that although only about 2,400 feet of underground workings have been effected so far, reserves sufficient to run the mill for three years, and roughly estimated to have a value of \$3,000,000, have been blocked out.

Such, in brief, is the story of the Privater, the Wonder Mine of British Columbia. It is a wonder mine by reason of the hard fight by a few to attain success, by the fact that it has been developed in such a short time from a raw prospect to a big producer of gold, and because the original group carried it through from its earlier stages to its present pre-eminent position.

Promising Properties

PRIVATEER commands public interest. When recently 120 men and women traveled to the property to see the first gold bricks moulded at the mill, there was general astonishment at what had been accomplished. But Zeballos is not a one-mine field. There are other properties that are of promise equal today to that of Privater in corresponding stages of development. No person who visited some of these other enterprises but has felt confidence in the future of the West Coast as a great gold-producing field.

The Spud Valley Mine, owned by the Trites interests, is in an advanced stage of development, with vast reserves of ore, estimated worth millions of dollars. It will have a mill in operation shortly.

Man-o-War is advantageously situated, having two large groups of claims, one adjoining Privater, and the Rimy Group contiguous to the Trites' holdings. Work

is being concentrated on the Rimy group at the present time, and reports current in the valley say that it is doing exceptionally well.

Key Oro, small property, is making regular shipments of gold. A small mill at this mine, with a capacity of six to eight tons, produced the first gold brick. It is regarded as a rich holding.

Central Zeballos is highly spoken of by everyone at Zeballos, and it is predicted that it will become a major producer. There are two main veins, one of gold, and the other carrying copper values, as well as gold. The main gold vein is being followed at the present time.

Zeballos Gold Peak is another holding that finds favor with residents of the district. It is said that it has values that assure big production.

The Connell holdings, formerly known as the Farris Group, in which the Connell interests are now concerned, is another that commands the faith of those who are familiar with the Zeballos district.

Gold Peak No. 4, under control of Dentonia Company, is said to justify the confidence that Dentonia directors hold in its potentialities.

White Star is another favorite property for which a bright future is predicted.

Ready to Wager

THE properties which are mentioned are not all, by any means, that are likely to develop into paying mines. I make mention of them because of the fact that a hard-headed businessman at Zeballos offered to bet that at least seven out of the eight would be on a paying basis within the next thirty-six months. He could not find a person to take the wager. Inquiries made respecting the list he gave confirmed his opinion.

Whether he is right as to the number that will be producing within that short period, only time will tell, but the fact is that those who are most familiar with the whole district are confident in its future as one of the richest producing fields in Canada.

The town of Zeballos is remarkable. I was greatly informed by one resident that he was an "old-timer." He had come in last January. It is hard to believe that the substantial community, with its fine hotels, its well-stocked stores, its bank, electrically lighted buildings, school, progressive newspaper, and its library, board of trade, hospital association and club, has come into existence in little more than a year. But it has. Only a handful of prospectors and Major George Nicholson were there in 1936; today it claims a population of 1,000 for the valley.

Plays Notable Part

IT would hardly be possible to write of the town of Zeballos without mentioning Major George Nicholson, the genial and energetic postmaster. Major George has been an outstanding figure on the West Coast for many years. He went to Zeballos and located when the first rumors were circulated of the possibility of its becoming the scene of mining activity. He was everything. He gave welcome to all who came. In the days before the big wharves, and there are two of them, were constructed, the major sailed into the surf and carried passengers ashore from ships' boats on his back. He was indefatigable in his efforts to interest people in the locality. His house was

open at all hours, and his hospitality was generous. Always good humored he lightened the burdens of many a weary and depressed stranger. His splendid wife was adored by all who were privileged to know her, and she is affectionately remembered as "The Mother of Zeballos." Mrs. Nicholson was among those lost when an airplane from Vancouver to Zeballos disappeared.

Then there is Allan Ford, the powerfully-built and courageous contractor, who forced through the road up the valley to Privater and beyond. Ford has accomplished marvels. His motto is "the harder the job, the better we like it." Just now he is pitting his wits against the might of the Zeballos River, which last Spring threatened to cut away the town-site. He is cutting a new channel for the stream, and is using tractors to gouge out a new course for the river. Nearby he is clearing the site for the hospital. It is a terrific task this land-clearing—where trees are of such gigantic size and underbrush is thick.

Heroic Incidents

ANOTHER man whose name is written large in the making of Zeballos is "Ginger" Coote, the man whose mercy flights are legion. He and his air service have closely connected Zeballos with the outer world. Ginger came over especially to attend the ceremonial at Privater Mine. He put his seaplane down near the dock. A gas boat had come in a moment before, with news of a logger injured some miles distant. Up went the seaplane and Ginger headed for the logging camp. An hour later the man was being taken from the plane at Vancouver. Ginger refused and flew back to Zeballos and arrived in time to see the pouring of the gold bricks. It is such incidents that have made him a hero on the West Coast.

The story of how young Herb Kevis and Ginger Coote flew over the mountains in search of youths lost amid the peaks, after young Mason had made his way out in search of help, is still told as an outstanding story of courage by men who know and appreciate hardships and daring. Once located from the air, Kevis and Ray Pitre went in through the bush and over the hills, and brought the youths out to safety. The tale is typical of the West Coast. It is one of stark realism, of undaunted determination and splendid manhood. They give Pitre and Kevis credit for that splendid rescue, but these fine men, in turn, take off their hats to young Ed Mason, one of the youths who, when he and his companions were lost, volunteered to go out for help or die. He staggered into the Privater Camp, bruised and bleeding and in a daze. He had made a terrible journey, but his self-sacrifice had not been in vain. Ginger Coote was appealed to, and he took Kevis with him over the hills where the camp was located. Then the party from Privater went out and brought the lads back.

There is indeed gold on the West Coast. There are mines there now—rich producing mines, and there are many more in the making—and they are being made by men—real men.

Who always makes you cross?—The man at the ferry.

What is the most indigestible supper?—Boiling the door.

Town Trees and Beach Birds

By Robert Connell

I RESPECT the lover of trees, but for the planter of them I have a great admiration. I mean the individual like that old Englishman of whom I have read that he carried acorns in his pocket to drop here and there in likely spots with an eye to a later generation. But that tree-planting by the individual is not confined to Old World squires; it is evident by an example on this Pacific Coast. Thirty years ago Henry Miller, of the Miller & Lux Corporation, was a familiar figure from Oregon to Colorado. As a poor German boy he is said to have sold sausages on the streets of San Francisco. He had no schooling; I believe he could barely write his name. But his natural sagacity combined with prudence and industry and favored by the expansion of a new country enabled him to rise to the position of one of the greatest cattle kings of the West. Of his oddities and eccentricities countless were the stories; of his essential kindness below a rather forbidding manner I had evidence myself in getting his leave to establish for a week my troop of Boy Scouts among the madrona groves of Madonna Park. He paid all his bills in gold and silver. He never forgot his old employees or their dependents. The roads he built across his large estates were open to the public at all times. But his chief attraction for me was his love of trees and his devotion to their planting. Wherever there was a corner in the valley around his home-farm or among the neighboring foothills, trees of one kind or another were established. His wife, who long pre-deceased him, was buried in a secluded combe, and around her grave he planted a great grove of cypress such as I have seen pictured in Mediterranean landscapes.

In Old Gardens

BUT there have been many Victorians who have planted trees more successfully because of larger room. To them we owe the truly magnificent specimens found here and there in the old gardens. Most of these trees are of foreign origin. They have come from other parts of this continent, from the British Isles, from continental Europe, from Asia Major and Minor. But there are also trees from our own island: mountain pine, Douglas fir, large-leaved maple, arbutus, flowering dogwood and others. But generally speaking the saying that a prophet is not without honor save in his own country is applicable to trees and their smaller relatives. There are inhabitants of our gardens and parks that have come across the world and that are much less handsome than some of our native species. Of all of these the arbutus has won the most attention because of its strange beauty, and the other afternoon I set out to see some specimens that were planted many years ago and that stand a little out of the ordinary line of traffic.

On my way up Oak Bay Avenue I passed a tree-of-heaven, or Chinese sumach, botanically *Alnus glandulosa*. Its generic name is said to be derived from the Malaccan name, *alanto*, tree-of-heaven. Its great feathery-like leaves resemble those of the ordinary sumach. It makes a tall, open, graceful tree, but having once upon a time had a row of them just outside our bedroom windows I must say

that the pollen gives out a very unpleasant mousy smell when it is ripe.

Arbutus Trees

BELMONT Avenue south of Fort Street runs sharply uphill, and just after reaching the top the trees I have specially come to see appear. On the left, just before the entrance to the old Martin grounds are reached stands a little way back a handsome lime tree or linden; then immediately adjacent to the fence is a tall arbutus; next, further back, is seen a very large and beautiful arbutus, particularly graceful in its threefold division of branches and with a really substantial girth below. In the corner is a smaller, thick-foliated specimen. We are now at Maud Street, which runs at right angles to Belmont Avenue, and along its one short block are seen on the north side four arbutus trees, on the south six. The trees meet overhead, though one of the north ones completely shades the central roadway with its magnificent arch of branch and foliage. Other trees of the same species grow along the Martin avenue.

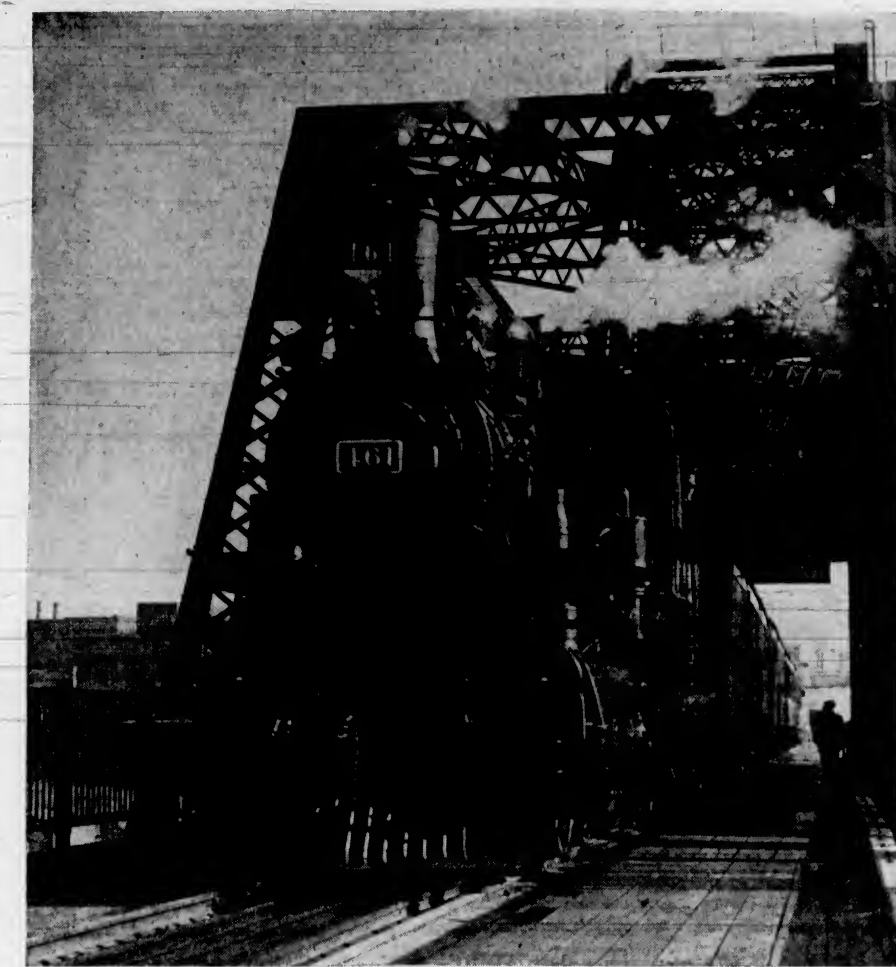
Foliage of Arbutus

AT this season, and indeed for many weeks past, the glossy evergreen foliage of the arbutus is usually still further brightened by the grape-like bunches of scarlet berries. These Belmont Avenue and Maud Street specimens are no exception and the rich profusion of their fruit, the vigor of their growth and their girth and height, together make them remarkable and noteworthy. According to Sudworth, the United States tree authority, arbutus trees twelve to sixteen inches through are from sixty to eighty-five years old. I have not measured the girth of the Belmont-Maud ones, but I feel sure the tree standing furthest back in the Belmont corner exceeds this. Now the age of this tree we know very closely, for it was planted by Chief Justice Martin in 1896, together with some of the others; the remainder he planted later. The trees, in common with others in the city, answer the question often asked: "Can you transplant arbutuses?" But they also show how splendidly they grow in suitable places. I think there is no doubt that they do best and attain their finest symmetry on sloping, well-drained land, such as a hillside or hilltop, and with a certain amount of shade, but not too much, if the tree is to be symmetrical.

Killarney Myrtles

ISUPPOSE the planter was drawn to his work not only by the beauty of the trees but by their Irish associations. The Lakes of Killarney are famous for their arbutus, or strawberry trees, as well as for their scenery. In an old-fashioned book of travel, "A Pilgrimage Through Ireland," by Julius Rodenburg, published in 1860, I find this account of Killarney's trees: "The islands derive their peculiar character from a tree of thoroughly southern growth and splendor. In the language of science the tree is called *Arbutus unedo*. The English call it 'arbutus,' the Irish the 'myrtle of Killarney.' It is found at several parts of Southern Ireland, but nowhere so abundantly as on the shores and islets of the Lakes of Killarney. Its brilliantly green heavy leaves seem to have drunk in the sun, and while the red, strawberry-resembling fruit is ripening on some of the fantastic gnarled branches, on others the tall, lily-like flower is bursting from its green capsule. Thus uniting the charm of maidenhood with the magic of womanly maturity, the myrtle of Killarney glimmers a wondrous tree in a land of wonders!"

The writer's description fits our species so well that if the geography were omitted one might think he was describing it. His account of the flowers is misleading, though, for the Irish tree has flowers very similar to ours and not single or lily-like. The strawberry-like fruit of theirs is



POWER AND STABILITY
Passenger Train of the Esquimalt & Nanaimo Railway Passing Over the Johnson Street Bridge on Its Scheduled Trip to Up-Island Points. The Train Maintains a Daily Service.

rougher and larger than ours, and the leaves are generally more pointed and are distinctly toothed. I find no reference in any book I have to that peculiar redness of the branches and stems which is so charming a characteristic of our species.

But I must add the account of the arbutus in that amusing book illustrated by John Leech, "A Little Tour in Ireland," published just a year before the other: "Among the trees, brightest and greenest of them all, the arbutus! Wherever you see it, it gleams amid the duller tints, refreshing as a child's laugh on a rainy day, or a view-halloo in the covers of a vulpecule, or the ace of trumps in a bad hand at whist. Like Xerxes we fell in love with the arbutus; and though we could not pour wine in honor of our idol, as the Romans were wont to do, we drank our ale admiringly beneath its branches and made a libation (principally of froth) to its roots." The classical allusion reminds us that the arbutus was honored by the poets; Horace in his first Ode speaks of him who "scorns not to rich a part from the unbroken day, stretched at length beneath a leafy arbutus."

From Maud Street I passed along Pemberton Road, where some magnificent specimens of Garry oak are to be seen in the neighboring grounds. They illustrate admirably the difference between spec-

imens growing on rocky places or on light soil exposed to the wind and those on richer ground or in protected quarters. Passing these and some fine imported trees, I am reminded of the days when the visitor to Victoria was driven about the environs of the city in a tally-ho behind four spanking horses. The route usually lay along these old streets with their fine trees and beautiful gardens. Of the latter, peeps at least were obtained, and I well remember coming up Pemberton Road one day when the tally-ho had stopped outside a high board fence and the passengers had risen from their seats to gaze at the secluded flower beds.

Big-Trees and Redwoods

ALONG Rockland Avenue there are some very fine sequoias, both the big-tree and the redwood. The giant sequoia or big-tree, *Sequoia gigantea*, is confined to an area in California on the west slope of the Sierra Nevada, where it occurs in scattered groves or occasionally singly. The largest grove has about 500 trees, the smallest about half a dozen. It is at once both the largest of trees and the longest in duration of life. It grows usually to a height of about 250 feet, but certain specimens reach 300 feet or more. Its diameter averages about fifteen feet, but may be as much as nearly thirty feet, measured at eight or ten feet above the

massively buttressed base. The redwood, *Sequoia sempervirens*, or evergreen sequoia, is a much more plentiful tree in spite of the havoc wrought in its forests by logging and fire. It occurs in the coastal region from Southern Oregon to some distance south of the Santa Cruz Mountains of California, rejoicing in the mists that sweep in from the ocean. It is a more slender tree than the big-tree, reaching a height of from 200 to 350 feet with a diameter from eight to fifteen feet or more. The foliage of the two trees is quite different. The big-tree has closely arranged bract-like leaves and long, slender, pendent sprays of branchlets, but the redwood needles are more like those of a yew. Both species are distinguished by their peculiar purplish brown bark. Of the two sequoias, there are fine specimens in the grounds just west of the Government House ones, and a fine solitary specimen of big-tree stands on a vacant lot at the corner of Moss and Richardson Streets, one whose growth I have watched with interest for the past quarter of a century.

But specimens of these trees and many other beautiful and interesting ones are found here and there all over the older parts of the city. The taste for planting trees was evidently very powerfully at

work fifty years ago and more, and the result is that, thanks to the planters of trees, domestic and foreign, the lover of trees can delight his heart within the city's bounds, particularly in James Bay district, in the streets in and about the upper part of Fort Street and Rockland Avenue, and even out along the Gorge Road, where some beautiful specimens are to be seen of such species as the cedar of Lebanon. There one of these stately conifers spreads its great branches over the sidewalk and in the autumn covers it with its velvety cones. By tracing the history of the planting of these trees back we might be able to compile a valuable manual of arboriculture at this corner of Vancouver Island.

But we leave the trees behind for the most part as we go down Moss Street towards the sea. Instead we have lawns and shrubs and flower beds where here and there this Saturday afternoon the mowing machine is at work or the slender stems of chrysanthemums are being carefully tied up against the autumn gusts that lie in wait for the unprotected. Along the Dallas Road waterfront an important change is taking place; on the clay cliffs the broom is being outstripped by the yellow bush-lupine of California, now in flower in places. Looking along the irregular grey walls you can see the soft and pleasing green of the lupine contrasted with the dark ragged stems of the broom. The song-sparrow in his dusky coat is lost in the latter, but stands out distinctly against the former. Of the two one would on general principles associate the broom with the exposed hills and long, hot dry Summers of the south because of its comparative leaflessness, while the leafy bush-lupine looks as if it were here as naturally as the common native species it over-tops.

In Black and White

THE pebbly beach seems deserted. A grebe appears and disappears and further out—a few gulls and cormorants are seen. Suddenly five turnstones rise at my feet and fly off a little way, to be followed shortly by a much larger flock. The sudden change that flight accomplishes as the sombre color of the resting birds is exchanged for the strongly marked black and white of their outspread wings, tails and backs comes with the same sort of surprise we experience when a covey of partridge gets up, only that then there is the surprise also of sound, whereas the turnstones move so silently as the owl at night and the eye has all the amazement. I followed them for some distance, finding them very fearless and not at all disposed to rise until I was almost walking on them. Finally they came together at a spot where some timber was gathered at the waters' edge. I now counted them and made out after several attempts for they moved a little now and then—that there were thirty-four all told, but a fresh discovery brought the total up to forty, of which a closer examination showed three to be grey and white sandpipers. The latter appeared to be part of the flock, but observation showed that they kept to themselves. When the waves from a passing steamer suddenly broke on the shore the consternation of the little dark birds was very amusing. They ran back with little chattering noises, and to and fro they went escaping and returning until the waves had subsided. The turnstone is just a little smaller than our common robin, and almost wholly dark above except for the peeps of white on the tail or under the wings. A dozen of them were lined up on a log where they kept up a shrill but soft scolding, pecking each other lightly and endeavoring to hustle their neighbors off. The turnstone is a real North American Pacific Coast bird, ranging along our stony sea-beaches from Alaska to Lower California. It is as characteristic as the arbutus trees we saw at the angle of Belmont and Maud.

Early Roman Catholicism Traveled a Thorny Road

By Dr. J. K. UNBOWORTH

ROMAN Catholicism traveled a thorny road during the colonial period preceding the setting up of the American Republic in 1776. Many of their priests walked indeed the via crucis. The missionaries to the Indians wrote a heroic chapter in missionary annals, a record much smeared with blood. The colonists from England, Ireland and Germany during the major part of the century and a half previous to the revolution, encountered many obstacles in their loyalty to the See of Rome. In some colonies they were ostracized, imprisoned, exiled and treated as outlaws.

Missions to the Indians make a chequered chapter. The Spanish missionaries took the faith to Florida, Texas, New Mexico, Arizona and California. Florida, the first state upon which the light of Christianity shone, had at one time from twenty-five to thirty thousand Indian converts. The famous Franciscan priest, Father Junipero Serra, planted the cross at San Diego in 1769, and in 1776, when "liberty bell" was ringing on the other side of the continent, the same padre established a mission at San Francisco.

Francis Parkman has graphically told of the missions planted by the French priests in Maine, New York and along the Great Lakes. Father Brulletes was the

apostle of the Abnaki in Maine, and Father Jogues, another Jesuit, after he had raised the cross in the far west of the Great Lakes, prepared the way by the shedding of his blood for the baptism of many thousand Iroquois in the State of New York.

To Lord Baltimore belongs the honor of establishing an English Roman Catholic colony on the Atlantic Coast. He was the sponsor of the Catholic Pilgrim Fathers. Fourteen years after the Protestant Pilgrims of the Mayflower landed on Plymouth Rock in Massachusetts, two hundred Catholic Pilgrims, transported in the vessels, the Ark and the Dove, reached the small island of St. Clements in Chesapeake Bay in Maryland. On March 25, 1634, the sacrifice of the Mass was offered there. A few days later a cross was erected on the Mainland "as a trophy to Christ our Saviour," to quote Father White, the historian of the expedition.

Had Religious Liberty

THIS colony has the distinction of having been based upon the principle of civil and religious liberty. Here was to be found, along with Pennsylvania and Rhode Island, freedom to worship God. This was written in the charter obtained by Lord Baltimore, himself a Catholic. This liberty became law in one of the most

notable pieces of legislation in New World history, the Toleration Act of 1649, the kernel of which was that "no person professing to believe in Jesus Christ shall from henceforth be troubled in respect to his religion." This was in sharp contrast with the intolerance of some of the other colonies. So important does this piece of religious life in the American colonies seem to the present writer that he will devote an article to it in next Sunday's issue.

For the next century or more up to the revolution, the Catholic cause, as has been suggested earlier in this sketch, met many obstacles and made little progress. In Maryland itself there were times of peace and periods of persecution. The beneficent Toleration Act was revoked for six years. Then again from 1660 to 1692 "peace and liberty once more smiled on the shores of the Chesapeake," to quote Murray's History of the Catholic Church in the United States.

In Pennsylvania's freer atmosphere the Catholic faith got some foothold for its Irish and German immigration. Opposition was greater in New York State. In New England the Catholic was treated along with the Quaker with what at times was cruelty. In Virginia, Georgia and the Carolinas the adherents of this faith came under the penal laws as aliens.

Catholics Were Few

REVIEWING the period up to the revolution, Father Murray states that as an organized body the Catholic Church had no existence in the thirteen original states previous to the revolution. "In the most of them the Catholic was an out-

law, the priest a felon." Of the three million inhabitants in 1776, only twenty-five thousand were Catholics, or one in one hundred and twenty of the population. Maryland possessed a number of private chapels, but no churches for public worship. Catholics of New York City had to go to Philadelphia to receive the sacraments. There were about twenty-five priests in the whole country, but no bishop, no church, no Catholic college or academy.

The transformation of the thirteen English colonies into the Republic of the United States transformed also the status of the Catholic Church. Freedom of worship, Catholic immigration from France and Ireland, earnest missionary effort, exceptionally capable leadership, all joined with a new social atmosphere, combined to rapidly advance the Catholic cause.

The capable leader for the first four decades was Father John Carroll, later Archbishop Carroll, well termed "the patriarch of the American Church." In him American Catholics had their first bishop and that was not until 1790. They had to wait more than a century and a half for their chief shepherd. His diocese was the whole of the United States. Only twenty-three priests attended the first synod. Of the white population of 3,200,000 only 30,000 were Catholics.

Progress Was Rapid

PROGRESS was indeed rapid. The French revolution drove many French priests and laity to the United States, and the Irish rebellion of 1798 drove very many more. The brilliant Father Gallitzin pio-

neered as "Apostle of the Alleghenies." The city of Boston for two centuries wholly Protestant saw a new thing when Bishop Carroll dedicated a Catholic house of worship. By 1807, the Catholics of New York numbered 14,000. Seventeen years before they were set down at less than one hundred. In 1815, St. Patrick's Cathedral, in Mulberry Street, was dedicated.

Expansion of the country brought enlargement of the church. During the decade, 1840-1850, immigration was composed annually of two hundred thousand Irish and eighty thousand Germans, largely Catholics. Missionary societies in Europe aided the New World workers with much money. The two great leaders in the period from 1820 to the Civil War were Bishop England, of Charleston, and Bishop Hughes, of New York, both Irish Catholic bishops "of decided character and great ability, bold, fearless and independent."

Even the fanatical opposition of the "Know-Nothing" Movement, presumably patriotically American, to become later pronouncedly anti-Catholic, could not stop the progress of Catholicism. In 1830 there were about 600,000, twenty years later (1850) they numbered 3,500,000, at the outbreak of the Civil War they had increased another million.

During the century following 1776 this religious body advanced from one adherent out of 120 to one out of six. The membership in 1935, according to the Christian Herald census, was 20,600,000, leading the Baptists, the largest Protestant denomination, two to one; the Methodists a little more, and the Lutherans four to one. Roman Catholicism in the United States has passed from the early days of hard-

ship and persecution to a period of population and prestige. It no longer travels the thorny road.

King in a Cottage

JUST as at Sinala King Carol has built himself a small chalet near the palace for residential purposes, working and entertaining only in the castle, so here in the capital, the King and Crown Prince Michael use the royal palace only for office work and official functions. They sleep in a tiny house built in the park behind the palace, where their menage consists of two sitting rooms, two bedrooms and two bathrooms.

Meanwhile the Bucharest palace is being rebuilt once more, because its last reconstruction after the fire of 1933 left it with an unsymmetrical appearance. Now the High Life Hotel is being pulled down and the Imperial Street demolished in order that extensions to the royal gardens may be made.

ONE of the most remarkable exhibits at the 1938 British Industries Fair will be a voice recording machine which automatically captures any spoken message and delivers it at once on an unbreakable aluminum record.

Instead of sending Christmas or birthday cards, it is now possible, for a price, to speak your greetings and send them to any part of the world.

Postage for this "voice letter" is at the ordinary rates. It can be played back on any gramophone, and the machine not only delivers the record, but also provides special envelopes and needles.

London's "Free Shows"

Motor Show Opening—Nearness of War—Question of Defence—Service for Country—British Exports—Ulster and Minorities

By J. Edward Norcross

LONDON (By Mail).—Nowhere in the world are there more free shows than in this metropolis. Every day there is something worth seeing somewhere, if one knows where to look for it, free, gratis and for nothing. Always there is the daily changing of the guard at the royal palaces and the Bank, if nothing else.

At this time of the year, however, they come thick and fast. One of the most imposing, the opening of the Michaelmas Term at the Law Courts, has just taken place.

On the day appointed, in accordance with age-long tradition, judges in scarlet and ermine and barristers in their wigs and black gowns assembled in Westminster Abbey for a special service and those who were Roman Catholics attended mass in Westminster Cathedral.

Then, headed by the Lord Chancellor, Lord Maugham, in his gorgeous black and gold-braided robes and long wig, immediately after whom came Lord Hewart, the Lord Chief Justice, in his scarlet gown, they walked in procession to the House of Lords, where, in the Royal Gallery, the Lord Chancellor's breakfast was given, a custom revived for the first time since 1930. It was dropped in 1931 on grounds of economy.

The barristers were led by the Attorney-General and the Solicitor-General, who later attended the formal opening of the term in the courts.

This consists in the Lord Chancellor asking the time-honored question: "Do you move, Mr. Attorney-General," whereupon Mr. Attorney-General rises and bows, signifying that he does not "move." Then as neither the Solicitor-General nor anybody else wants to "move," the judges go off to their several courts and the real business of term begins.

Only the arrival and departure at the House of Lords of the participants in the ceremony were witnessed by the general public when Alderman Sir Frank Bowater, Lord Mayor-Elect of London went to the Prince's Chamber to be informed by the Lord Chancellor that the King had given his gracious approval to the choice of the citizens for the ensuing civic year.

As a matter of fact, the ordinary citizens of the square mile or so on which the City of London stands have not a great deal to do with the election of the Lord Mayor. Those of them who are entitled to take part in the choice of Sheriffs name two each year and the Lord Mayor is chosen by the Aldermen from among those who have held this office.

The proceedings are secret, as is symbolized by the laying of the civic sword on a bed of roses. The rose, of course, has signified secrecy ever since Cupid gave Harpocrates (the god of silence) a rose to bribe him not to betray the amours of Venus.

It was for this reason, as the learned Dr. Brewer informs us, that roses were carved on the ceilings of banquet-rooms. They served to remind the guests that what was spoken when wine loosened the tongue was not to be revealed. In the Middle Ages the rose was placed over confessional. Hence "sub rosa" and "under the rose."

The Little Season.

THE opening of the Motor Show at Earl's Court a few days ago marks the fact that the Autumn season, the "little season," as it is sometimes called, is definitely established.

This is further emphasized by the return of Their Majesties to Buckingham Palace after their long, but broken, holiday in Scotland. On November 1 Parliament concludes the session which began a year ago and seven days later the King and Queen will drive in state from the Palace to Westminster to open the new session.

Next day the masses will see another pageant, the Lord Mayor's Show and a week later the state arrival of King Carol of Rumania, who is to visit the City with due formality to lunch at the Guildhall and receive an address in a golden casket.

On the whole, the visitor to London will find plenty of entertainment for some weeks. The average Londoner, however, will see no more of this "liquid history" than if he lived in Birmingham or Manchester.

War Brought Home

WHEN Mr. Chamberlain said he had brought "peace in our time" back from Germany elderly people like myself had a brief vision of the return of the golden age of their youth when nobody except those whose profession it was, thought about war.

War, like Polar exploration or civil rebellion, was something that went on abroad and that did not touch one's own life. The idea that people might be massacred in their homes in this country never entered anybody's head.

The "soldiers of the Queen" went off to fight somewhere or other from time to time; in fact, they seemed always to have work of that kind to do. If not in Afghanistan they were campaigning in Zululand or up the Nile.

The Boer War was the biggest thing of its kind in those days, so big that when Conan Doyle wrote his story of it he called the book "The Great Boer War." The Crimean War and the Indian Mutiny were already part of the history of a period that seemed so remote then as does that of the Sudan War to the present generation.

One breathes the atmosphere of those times when one sees the new film, "Sixty Glorious Years," in which producers and performers repeat the success achieved in their "Victoria, the Great." We who lived



A View of the City of Toronto, Showing Some of the Newer Buildings in the Business Section of This Eastern Ontario City. The Photograph Was Taken From the Roof of the Canadian Bank of Commerce.

In the latter part of them are carried back to what now appears to have been a very carefree period, a period when we had never heard of a gas mask nor had thought of digging trenches in our gardens as refuges from incendiary bombs.

Beginning with the young Queen's announcement of her impending marriage in 1840 and continuing to her death in 1901, Anna Neagle carries the story of her life down the years with an artistry even greater than that she displayed in the earlier picture.

Again Anton Walbrook gives a magnificent companion portrait of the Prince Consort. But Miss Neagle's was the harder task—sixty years of a life as against twenty, the gradual changes from girlhood to maturity, from the middle years to those of great age.

It is a fine picture. To quote a leading critic: "As a national record of actual British history this film has never been excelled. I doubt if it ever will be."

It will tell the young people of today what life was like before there were motor cars, airplanes or radio—or bombers. For us who, in these our latter years, find ourselves on this "darkling plain swept with confused alarms of struggle and flight," it is a brief escape into the dream world that was once, ever so long ago, our real world.

Britain's Defences

WHEN Parliament meets there will be a tremendous debate on the state of the country's defences, more particularly those against air raids. The "rehearsal" during the crisis has revealed so many and such great deficiencies that the country is thoroughly alarmed.

According to Lord Beaverbrook's Sunday Express an expert declares that we had little more than one-fiftieth of the number of modern guns necessary, in his opinion, to make us secure against air raids; that four-fifths of the guns we had were out of date; that those allotted to deal with low-flying airplanes would have been a greater menace to the population than to the raiders; and that the balloon barrage was only one-sixth the size it must be.

Without accepting that it was as bad as all that, there is abundant evidence that the situation was bad enough. Had war broken out, London would have been at the mercy of Hitler's bombers.

"If a sudden air attack had come at the height of the crisis, it would have caught us completely unawares," said Captain Liddell Hart, the great military authority, speaking at Oxford.

"As we revealed the paucity of our defences to the keen eyes of foreign observers," he continued, "there is no harm in revealing the fact that the total number of guns available for the defence of London was barely 100."

"A much worse fact was the unusable state of much of the material issued from the depots. Even on October 1, six days after mobilization, only just one-half the guns were usable."

The rest could not have gone into action because they were short of parts, according to another informant.

Published criticism so far has dealt with London's preparedness, or, rather, unpreparedness. Nothing has been heard of that of the great provincial centres, but it is improbable that they were in as good shape for defence as the capital, let alone in better.

Poor Organization

ONLY the Government knows what anti-aircraft guns and pursuit planes are ready for service, but the public has one example of poor organization before its eyes which may cause unfavorable inference to be drawn as to other defence preparations.

This is the chaos prevailing in respect of gas masks. Just before the crisis, in the course of orderly preparation for the

protection of the population, masks, or respirators, had been distributed to various centres, large and small, throughout the country.

Air raid wardens were being trained in their use, but the great bulk of them were being held in store until an emergency arose. Then, suddenly, came orders that they were to be given out to everybody. In many places this was done. In some, however, while the parts were assembled and the masks were held in readiness, they were not served out to the public.

How many masks have been distributed nobody knows, but, in all probability, a good many millions. These are now in the hands of individual men and women many of whom have no idea how to take care of them. And they need a good deal of care. The slightest damage to the eyepiece renders them useless.

Cardboard boxes to keep them in have been promised, but there is no sign of them yet, so the masks, except by careful people, are stowed away in any odd place to their detriment.

Again, nothing has been announced as to the Government's policy hereafter. When the masks were made the rubber parts were carefully stored in containers designed to prevent the rubber perishing and the metal parts, holding the chemicals, in others made to preserve the activity of their contents.

Clearly, unless they are to be brought into service very soon, which seems quite unlikely, they will have to be recalled. This means a tremendous job of disinfesting, cleansing and examining for defects. Meanwhile many thousands of them, perhaps hundreds of thousands, have been so handled as to render them unfit for use.

During the Great War British merchantmen were supplied with guns for their own defence. The principle is now to be extended to the air defence of factories.

In effect, a Territorial "dungaree army" is to be formed which will operate where vital industrial establishments are situated. It will be equipped by the War Office with anti-aircraft guns to defend the factories.

The personnel will consist of the workmen employed in the plant, who will form anti-aircraft units equipped to defeat attacks by low-flying planes. The force will be a reserve of the Territorial Army called the Royal Artillery Light Anti-Aircraft Units.

The scheme has the advantage of securing that the gunners will be actually on the spot. It does not further deplete the Territorial Field Army by the conversion of more units to anti-aircraft defence. The age limit has been fixed at thirty-eight to fifty so as not to include men who are available to serve in the active Territorial Army.

The units will go to camp for training each year and will receive the usual pay and allowances of other Territorials. The men will remain at work in time of war, going into action only when the plant is attacked.

The only serious criticism of the plan is that, while there is little doubt that the men will be forthcoming, the organization is preceding the provision of weapons.

Volunteer Service

AS the new factory guards are to protect their own works, so the rest of the people must co-operate to protect their own homes, by speeding up the work of A.R.P., observes The Daily Telegraph.

"Co-operation" is the right word, for the Government has ruled out military conscription and compulsory national service.

Of the willingness of a very large proportion of the people of Great Britain to undertake defence duties there is no

doubt. Up to the time of the crisis, despite repeated appeals, only about one-fifth of the numbers required had volunteered for personal service in air raids precautions as wardens, and for first aid parties, ambulances, rescue parties, auxiliary firemen and decontamination squads.

Immediately the crisis became acute applications poured in, but the applicants were untrained and, of course, unorganized. It is now suggested that a national register shall be set up in which the names of all citizens will be entered together with particulars as to the form of service for which they are available.

According to one newspaper, usually well-informed, emergency legislation to this end will be forecast in the King's Speech when the new session of Parliament opens. The machinery for a compilation of man power, it is stated, is already in existence.

The register will not, however, be confined to men. Women will be classified for special duties, such as motor driving, air services, auxiliary nursing and munitions work.

As a matter of fact, the Government already has the facts about 12,000,000 workers, those registered under the Health Insurance Acts. These are to be asked whether they are prepared to offer their services and in what capacity.

Professional organizations will be invited to circulate their members and forward the information obtained to the Government.

Finally, house-to-house inquiries may be initiated to complete the roster.

The "national register" of doctors has already been completed.

Some By-Elections

THE impending "miniature general election" has now extended its proportions from five to seven by-elections, Bridgwater, Somerset, and the Fylde Division, Lancashire, having been added to the list.

The Bridgwater vacancy has been caused by the elevation of the Conservative member, Mr. R. P. Croom-Johnston, K.C., to the Bench; that in the Fylde by the death of Lord Stanley.

Neither constituency offers the Labor party much prospect of a gain. At the last general election Mr. Croom-Johnston won a three-cornered contest handsomely, polling more votes by several thousands than both his opponents put together.

Lord Stanley had represented the Fylde since 1922. In 1935 he defeated his Labor opponent by more than two to one.

The untimely death of Lord Stanley deprives his father, the Earl of Derby, of a unique distinction, that of having two sons in the Cabinet. Curiously enough, the younger, Mr. Oliver Stanley, achieved Cabinet rank three years before his brother, who attained it only as recently as last year, when Mr. Chamberlain made him Dominions Minister.

Lord Stanley, however, has had by far the longer experience in office, his first appointment being that of Junior Lord of the Treasury in 1924. He later went to the India Office and then to the Admiralty, and made such a first-class success of his work that, had he lived, he might have been the next Viceroy of India, an appointment declined by his father in 1920 when he retired from the post of British Ambassador in Paris.

Decline in Europe

THE decline in British exports has at last been checked, the highest total since that of April being recorded in September. The increase amounted approximately to \$17,500,000. Compared with September, 1937, however, exports were considerably lower.

Imports were slightly higher on the month so that the adverse balance was substantially reduced.

A gratifying feature is that increases

are shown all along the line in manufactured exports, the lead being given by "vehicles" which include ships, locomotives and aircraft. The rise was from about \$12,000,000 in August to more than \$27,500,000 in September. Warships and armaments showed a conspicuous advance. The Argentine bought heavily in "locomotives, ships and aircraft."

Coal exports were down on the month, but the return for 1937, as issued by the Mines Department, showed an increase of 12 per cent, while total production was up between 5 and 6 per cent compared with that of 1936.

The department states further that the production of oil from coal made considerable progress. For the first time the output of motor spirit reached 100,000,000 gallons, an increase of 9 per cent over the previous year and of 85 per cent over the 1937 figure.

The millinery department at the War Office is busy with the details of the uniform to be worn by the Wats, the officers and members of the new Women's Auxiliary Territorial Service.

So far as it has got at present it has decided that stockings must be non-transparent and of drab material to match the skirt and jacket.

The ancient distinction between a man's jacket and a woman's is abolished. A woman officer's jacket must button on the same side as a man's. It must resemble the present army pattern and have a belt of cloth.

The skirt will be plain, hang fourteen inches from the ground, be amply wide to permit free movement and have one side placket with pocket incorporated.

The new Civil Air Guard is open to men and women alike. The uniform is to be the same for both—a blue, one-piece boiler suit, with chromium buttons inscribed with the letters C.A.G.

Minority in Ulster

MR. de Valera evidently thinks that, in view of what has happened in Czechoslovakia, the moment is propitious to raise the question of the Nationalist minority in Ulster.

Of the six counties of Ulster, now governed by their own Parliament but also sending members to Westminster, two, Fermanagh and Tyrone, might elect to become part of Eire were a plebiscite taken.

The Irish leader, however, does not want to add a small portion of Ulster to Eire and leave the rest of the province in its present position.

He seeks a settlement like that proposed in 1920, a local Parliament in Ulster but recognition of the unity of Ireland, Ulster sending members to Dublin instead of to Westminster.

In an interview given to a London evening paper, Mr. de Valera reiterates the undertaking that Ireland shall not be used as a base for enemy attacks on Britain, but declares the chances of co-operation in the event of European war are very slight while partition remains.

Lord Craigavon, Premier of Ulster, issues a statement to the effect that Ulster

This Week's Best Books

BY LIBRARY SERVICE
"I Swear by Apollo," by William Aughinbaugh, is the life of a medical adventurer. Dr. Aughinbaugh was born in a drowsy little Virginia town. His mother had been a Southern nurse, his father a Northern soldier. Dr. Aughinbaugh studied medicine in Washington. Funds were low and dissecting "material" scarce, so he organized the Hippocratic Exhumation Corporation which paid nocturnal visits to newly-made graves. As a young doctor in the village of his birth he struggled as much against primitive superstition and witchcraft as against the thousand natural ills that flesh is heir to." He fought leprosy in Cuba and Venezuela, typhoid in Mexico, and bubonic plague in India. When he was accompanying a shipload of pilgrims bound for Mecca, Asiatic cholera broke out—"on a crowded, unsanitary ship, I was trying to deal with pilgrims who had reached the conclusion that, unable to convert them to Christianity in any other way, I was employing science as my handmaiden to remove them from the earth."

This book is peopled with rare characters from out-of-the-way places. Bill Machin who bombed the steeple of an hotel so as to advance his matrimonial adventures; Jim Dugan who appointed himself Irish consul of a West Indian island, because all other consulates were taken, and an eccentric patient who could not resist the temptation to kick an ecclesiastical dignitary. Dr. Aughinbaugh writes frankly. He is a truly natural man with no mental block and no brakes on his humor, and his anecdotes must be read as he tells them to be fully appreciated.

"German Universities and National Socialism," by E. Y. Hartshorne, is the first complete study of the immense changes that have taken place in German University life since the Nazi revolution. The author, who is a tutor in sociology at Harvard University, spent the year 1935-36 in Germany examining conditions in universities and discussing the new educational policies with both official and private persons. He has collected a vast amount of material, and is now able to reveal the full facts concerning dismissals of members of the staffs, official instructions to professors, administrative

reforms enforced by the Nazis, and the changes in the academic curriculum and in the "social" life of the university.

"Canadians: Story of a People," by George M. Wrong, is a popular history of Canada, written to be read, not for use as a textbook. Professor Wrong is an eminent historian whose scholarship in the field of Canadian history is widely recognized. In this volume he tells from the beginnings to the present, the story of the "Canadians" who share North America with the United States, and hold its northern half, fronting on three oceans.

"Historic Background of the Bible," by J. N. Schofield. The book begins with a general survey of the geography of Palestine and the setting of the country in the Ancient World of the Near East. It then follows the history behind the Bible narratives from the earliest times to the final dispersion of the Jews in A.D. 135, and concludes with an account of the subsequent history of the country and the present position there.

Four years spent in Palestine and Egypt have enabled the writer to portray vividly the setting of the story, and have given him first-hand knowledge both of recent archaeological discoveries and of the modern situation.

The book is intended to be of use not only to teachers and students, but to the increasing number of people who wish to know something of the light modern research throws on the Bible.

"My Part in a Changing World," by Emmeline Pethick Lawrence, Mrs. Lawrence has a great story to tell, the story of the fight for the vote for women, one of the most exciting and romantic stories of our time. In those momentous years from 1906 to 1914, she took a leading part in the struggle. In this book we see first her own psychological development in early life, then the whole background of the feminist movement, and, after that, had proved victorious, of the pacifist movement. The story of the growth of the labor movement runs parallel with the main narrative, and the whole book is written with the intimate, first-hand knowledge of one who was always in the forefront of the fight.

"Sir Hall Caine was one of the most popular novelists of late Victorian times. His best-known stories are still read and are likely to be for many years to come. No one, however, would have suspected that when he was writing fiction based on the legends of the Isle of Man he was also at work on what he regarded as his magnum opus, a "Life of Christ," and that it was in this connection that he paid his frequent visits to Palestine, Egypt and the Sinai Wilderness.

"Sir Hall Caine died in 1931, aged seventy-eight, but the great task of his last thirty years was still far from complete. He left behind chapters partly written and masses of disjointed memoranda in a chaotic manuscript more than 3,000,000 words in length.

From this his two sons have compiled a volume of 600,000 words, the object of which, according to the preface, is to tell "the true story of a Jewish working man who was the highest spiritual power that ever existed on the earth."

As this indicates, Sir Hall did not accept the orthodox view of Christ. He rejected the Virgin birth and the dogma of a physical resurrection. He believed that Christ appeared to the disciples, but not with a physical body. "I do not need the material proofs of Thomas," he wrote, "that Jesus conveyed to the consciousness of His followers the most confident belief that He still lived, and that all He had foretold would come to pass in God's own time—this is the measure of my belief in the resurrection. If this was sufficient for Paul it is sufficient for me."

Sir Hall has rejected all the parables and miracles which he deemed inconsistent with the Christ he conceived. They are unworthy interpolations in his view. He detested the parable of the Unjust Steward; the miracle of Cana is cut out as not only futile but painful; the miracle of the man born blind is regretted.

A core of truth in the stories of the casting out of demons is admitted; for Christ, according to Sir Hall, was far from being the "gentle Jesus, meek and mild," of the popular hymn, but was a strong and commanding personality, and nervous disorders fled at His bidding.

Had the book been published thirty or forty years ago, it would have caused a sensation and have given rise to prolonged controversy. It is not likely to do so today, for not very long ago the Church of England Report of the Commission on Christian Doctrine revealed that eminent Churchmen were by no means agreed as to the facts of either the Virgin birth or the Resurrection of Christ's body.



Suburb and Country



Use Plants to Brighten Up Crevices of Garden Walk

THE use of plants to brighten crazy paving and paved paths will to some extent depend on the nature of the paving, its extent and outline.

Generally speaking, very narrow-paved spaces such as two-foot paths or the surrounds to beds or ponds, both look best and are most convenient when very few plants are used. The same applies to stone steps, which unless they are wide and shallow, should have plants merely inserted in odd corners out of the way.

The true "crazy" paving—that which is made of irregularly shaped broken stones—lends itself much more to adornment with plants than paths and terraces made of unbroken rectangular flags.

As a safe rule, the broader the space the more you may plant it, with good effect and an eye to convenience.

Laid on Cinders

PROBABLY the paving is laid on a foundation of rubble or cinders, covered with an inch or two of fine soil or pure sand. It is, therefore, always well to dig the soil out of the pockets where you are to plant and refill with as much good light, gritty loam as you can get in, and plant in this.

Once the plants get a start they will revel in the cool but well-drained root run provided by the foundation and drainage under the flags.

Planting should follow the same lines as on the rock garden, giving sun-loving plants the most open places, the shade lovers a corner out of full sun, and, of course, it greatly adds to the effect, if here and there you bring in a more upright, bushy plant.

Plant deeply—right up to the neck of the plant—and firmly, taking care that when finished there is ample soil round the plant.

In choosing plants, avoid the very common and grossly rampant kinds and those which are annual or biennial. The latter, in addition to requiring regular replacement, are apt to seed about too freely and necessitate weeding out.

If perennial rock plants are used, an annual clipping back after flowering, and a good top-dressing with light soil in Autumn and early Spring, will maintain them in good condition for some years.

For sunny places a selection of the

plants here mentioned will give bloom over a long period:

Antennaria dioica rosea, pink, flowering in Summer; *Arenaria montana*, white, Spring and early Summer; *Armeria* *coriacea*, terra-cotta, Summer; *aubrietia* in variety, Spring; *Calamintha alpina*, purple, Summer; *calceolaria* Hall Variety, gold spotted with brown, late Spring and Summer.

Campanula pusilla alba, white, Summer; *c. Miranda*, pale blue, Summer; *c. Muralis*, deep blue, Summer and Autumn; *Coronilla cappadocica*, yellow, Summer and Autumn; *Dianthus coesius* and *d. deltoideus*, in shades of pink and red, early Summer; *Dryas octopetala*, cream, Spring; *Gibbularia cordifolia*, blue, Summer; *Gypsophila repens* rosea, pink, Summer and Autumn; *Helichrysum bellidifolium*, white, Summer; *Lithospermum prostratum*, blue, Summer; *Lithospermum prostratum*, blue, Summer.

Phlox subulata in variety, Spring; *Potentilla verna-nana*, gold, Spring; *Saponaria ocyroides*, pink, Summer; *Saxifraga apiculata*, yellow, and *Heagii*, gold, Spring; *Setum* in variety, all Summer.

Silene schafta, pink, Autumn; *thymus* of all kinds, all Summer; *Veronica prostrata*, blue, Summer; *Viola gracilis*, purple, Spring.

For more shady parts the following are suitable:

Acacina microphylla, scarlet fruits, Summer; *Aubrietia* in red and pink, Spring and Summer; *Calceolaria biflora*, yellow, Summer; *campanula* in variety, Spring to Autumn; *Cardamine trifolia*, white, Spring.

Claytonia australis, pearly white, Spring and Summer; *Hutchinsia alpina*, white, Spring; *Hypsella longiflora*, pale mauve, all Summer; *Horminum pyrenicum*, blue, Spring and Summer; *Saxifraga oppositifolia*, purple, Spring.

Where a path or terrace is freely used, only plants which will suffer no harm if trodden on should be planted. Here is a list of suitable subjects:

Thymus asclepius, rose purple; *t. lanuginosus*, grey woolly foliage; *t. sepyllum* Annie Hall, pink; *t. s. coccineus*, crimson; *t. s. albus*, white; *t. eltrodrus argenteus*, silvery foliage; *t. c. aureus*, golden foliage; *t. nitidus*, rosy lilac; *t. striatus*, pink. *Araena buchanani*, *helichrysum bellidifolium*, white; *muhlenbeckia nana*; *Mentha requienii*, pale purple.

Growing Stocks for Roses Profitable as a Sideline

THE great majority of roses grown in this country are budded upon the wild briar, or dog rose, as it is called. The stocks for standard roses are, of course, procured from the hedgerows, but the small stocks on which dwarf roses are grown are either raised from seed or cuttings, and these are grown by the million every year to meet the enormous demand.

A large amount of these briars are imported from the Continent, and yet they are so easy to grow that many smallholders might find them a profitable sideline at fairly remunerative prices.

The land most suitable for briars is that of a stiff, clayed nature, of a good depth, in an open, sunny position. Where the soil is of a light character, it requires much more cultivation and a heavy dressing of manure.

It is an advantage to divide the ground into six feet beds with eighteen-inch paths between, to enable the cultivator to hoe among the seedlings—this must be done at frequent intervals for the dual purpose of keeping down weeds and preventing cracking of the ground during periods of drought.

Seed From Hips

MANY growers obtain their seed by gathering the ripe hips from the hedges in Autumn. These, after having been exposed to the sun a few days, are lightly sprayed with a weak solution of spirits of salts, and covered with damp sand. This is done in order to hasten the decay of the fleshy calyx. When the seed is ready, it is removed by sifting and the pulp washed from the seed.

Another method which is less trouble is to purchase the seed from Continental seedsmen, who offer it cleaned for planting.

The seed should be sown early in the Spring when the weather and conditions are favorable. About eight rows to a six foot bed will be correct.

There is often a big difference in the quality of seed germination. Some will germinate rapidly while others will remain dormant for ten or twelve months. As soon as a fair quantity of seedlings produce a few leaves they should be drawn from the beds, taking care to well soak the ground first if it is at all dry, and allowing the beds to remain undisturbed.

The roots should be shortened by about one-third their length, and the young plants put out about four inches apart in rows twelve inches apart.

When Ready for Sale

WITH proper treatment these will be ready for sale during the first Winter, in the Spring a large quantity

will be ready for planting out from the plants for sale the second season.

The same seed-beds may be resown the second Spring, as in all probability there are still some dormant seed that will germinate during the course of the season.

Although the task of transplanting may appear to involve a good deal of labor, it looks worse than it really is, and if two people do the work—one behind the other—a large area can be planted in a short time. Stocks can also be raised by means of cuttings taken from ripened wood of the current season's growth during the late Autumn or Winter. These are cut into lengths of a foot or so, making a clean cut at the base of the cutting immediately under a joint or "eye."

This basal eye is preserved, but all the remaining eyes, except three at the top, are removed, so that a clean stem, free from shoots or suckers, may be produced.

Livestock Should Have Access to Salt Licks

REMEMBER that livestock should not be denied a complete salt supply during the Winter months is appropriate at this time. Practically all farmers make it part of their regular Spring programme to put fifty-pound salt blocks out in the pasture for their grazing stock, but many of them fail to afford their stabled livestock a similar opportunity to gratify their full salt needs.

The need for salt continues all the year round and the livestock should not be denied free access to salt during the months when they are mostly confined in stables. The old method of providing an open salt supply was to place one or two fifty-pound salt blocks in the barn yard for use during the daily period outdoors, but a more satisfactory solution has been provided recently through the introduction of five-pound salt licks. Specially designed for individual use in stables, these five-pound licks enable each animal to have its individual salt supply from which it may judge its own needs.

Essential Minerals

IODIZED salt licks of the same size and mineralized licks, containing supplementary calcium, phosphorus and iodine, afford an equally convenient method of counteracting in some measure the inadequate supplies of these essential minerals in the livestock ration. Another popular method of supplying minerals is to give soluble minerals, which contain 25 per cent salt, in the feed.

Winter life is hard on stabled stock. Lack of sunshine and green feed increase their need for easily assimilable minerals, yet dry feeds are often short in those most necessary. Dairy cattle have the greatest mineral needs because they are normally under the double mineral strain of both lactation and pregnancy.



YOUNG BREEDER HAS MANY SUCCESSSES

Nineteen-year-old Rosamond Smart, Glenford Avenue, Sevenoaks, one of the most prominent exhibitors in the goat section at the Provincial Exhibition, is shown in the above picture with three goats that took championship awards here or in Vancouver. From left to right are Bromsgrove Goldlocks, grand champion Nubian at the Victoria fair; Bromsgrove Sunshine, a Spanner who was first in her class here, and grand champion Spanner at the Vancouver exhibition; and Bromsgrove Adella, grand champion Nubian at Vancouver. Miss Smart, who has been breeding pedigree goats since she was twelve years old, and now has a herd of thirty-three, won thirty-two ribbons at the Provincial Exhibition, and forty-two at Vancouver, where there was a larger number of classes.

November Garden Notes

THE amateur gardener has now to confine his garden operations to the week-end. Much depends on the weather as to his getting on to the ground; but he should take every opportunity to complete the digging of all vacant land in case we get a spell of hard frost during the Winter months. Whilst we would like to see open weather, we must not forget the fact that frost and snow have a great effect on the soil. Snow carries nitrogen from the air into the ground and frost purifies the soil, besides greatly reducing the number of insect pests.

Work hard on all structural alterations on all suitable days until they are completed. Structural alterations which should now be done include making of new borders, laying of new lawns, making of new shrubberies, making of new paths. Making of special gardens, as, for instance, rock gardens, Japanese gardens, wild gardens, water gardens, herb gardens, etc., erecting new garden terraces, erecting new garden steps, erecting new arches, rose poles, pergolas for climbers, arbors for trailing plants, etc., erecting of new garden Summer house.

Continue pushing forward floral alterations, such as: rearranging borders of plants according to their height, rearranging borders according to the color of the flowers, rearranging borders to that each contains plants of one habit only, that is, tall plants only, dwarf plants only, sweet-smelling plants only, or plants for cutting only.

Plant all kinds of hardy bulbs and all kinds of biennials for Winter bedding, but complete this work as soon as possible.

Kill Lurking Pests

APPLY naphthalene to vacant flower garden land, to kill any lurking pests, apply lime or basic slag to new borders before planting.

Protect the less hardy perennial plants in the borders with a good covering of fibre over their crowns. Securely fasten growths of newly-planted climbers to trellis or wall.

Lift all early chrysanthemums and store the roots in a cold frame and keep free from frost, all helioborus plants from cold and wet.

For gardens of the bigger type you can plant some of the following: Alder, Ash, Araucaria, Azalea, Beach, Birch, Blackthorn, Holly, Laburnum, Larch, Poplar, Privet, Rhododendron, Sycamore, Walnut, Willow, and Yew. The following few are evergreen shrubs: Aucuba, Barberry, Buxus, Cerasus, Cotoneaster, Ilex, Laurus, Ligustrum, Ruscus, Spionium, Ulex, Viburnum, etc. A few of the following are deciduous type shrubs: Buddleia, Chimonanthus, Cornus, Deutzia, Euonymus, Genista, Hibiscus, Kerria, Philadelphus, Ribes, Rubus, Spiraea and Syringa.

You can still buy and plant new roses in a well-prepared bed. Complete all October's work as early in November as is conveniently possible. Use all fine days for outdoor flower garden work, for indoor work can be done on wet days.

For greenhouse use: Bring in the first batch of Roman hyacinths and paper white narcissus from the "plunge" at the beginning of the month.

Take cuttings of big bloom varieties of chrysanthemums as they become available. Reduce the supply of water to any chrysanthemums whose bloom show signs of damping. Consult the chrysanthemum specialists' lists, or if convenient, visit one such establishment with a view to the purchase of desirable novelties.

Continue to collect and stock leaves for forming leaf mould for future use. Oak leaves have the highest value, those of the beech come in second.

The proper way to deal with raspberries, when making a new planting, is to cut the canes back to six or eight inches from the ground. Nothing is gained by leaving them full length; they take much longer to recover from the moving and in a good many cases are absolutely ruined. The work of renewing your raspberry plantation may be undertaken this month. When purchasing plants see that you get strong young canes; these should be planted in well-drained, rich soil and as they thrive best where the roots can have moist, cool conditions, the soil may well be on what we call the "heavy" side. After planting, a top dressing of well-decayed stable manure will be of some protection during the Winter, and food for the young canes in the Spring.

You may still take cuttings of small fruits. One easy way to propagate them is to fill the old plants with sandy soil until only a few inches of the tips of the branches are showing through. Leave until the following Autumn when you will find that most of the branches have formed roots. Old lavender bushes can be treated in like manner, thus procuring young plants with least trouble.

Push on the pruning of all kinds of fruit trees during fine weather, wheel out manure to fruit quarters on frosty mornings. Dig in and around fruit trees and bushes after the pruning is all finished. To prune Morello cherries, cut out all old fruiting wood that can be spared, retaining sufficient of the ripened shoots to furnish the allotted space. Plant dessert cherries on walls, and use plenty of lime rubble in the compost.

Carnations layered now will root during the Winter and can be planted out in Spring; we have tried this with good results.

The newer monstrosities should be taken care of like the gladioli, they are not quite hardy, and to be safe, one ought to store them away. His Majesty is one of the best up-to-date, flowers are about four inches across.

Cow Testing Averages

THE following lists are of herds in the Vancouver Island (South) Cow Testing Association, whose averages are thirty pounds or more butterfat for the month of October, 1938.

Large Herds, 20 Cows and Over			
Owner	Milk	Fat	
G. Austin	1001	45.8	
G. Rogers & Son	888	43.8	
Messrs. E. & T. Raper	1220	41.1	
The Homestead Jersey Farm	589	31.7	
J. S. Rasmleigh	688	30.5	

Small Herds, 1-19 Cows			
Owner	Milk	Fat	
T. S. Mitchell	865	44.8	
M. Nissen	896	44.3	
G. Swan	828	41.6	
Lj.-Com Windeyer	804	40.7	
G. F. Weir	896	40.2	
E. Burkinshaw	789	40.1	
C. R. Easton	705	38.5	
B. Hoole & Son	652	37.7	
G. Duncan	927	37.4	
Miss Huntley	730	36.9	
H. C. Rose	657	36.2	
R. Rendle	945	36.5	
A. Glinz	597	35.1	
F. Burdge	751	34.3	
E. Welsh	530	31.1	
C. Helgeson	645	30.8	

Planting of Shrubs in Peat Helps Root Development

THIS being an excellent time to plant all kinds of shrubs, a special word here regarding the value of moss peat as an aid to the re-establishment and subsequent success of these subjects is timely.

Moisture is not only required at the time of planting, but continuously during the period of establishment, without risk, however, of the shrub standing in wet soil.

It is sometimes very difficult to prevent drying out in porous soils, and in any case it may mean a lot of watering. A very short period of dryness will mean a serious check to establishment. On clay and other heavy soils, there is always the risk of their becoming soggy and too wet, which is equally disadvantageous.

A means of overcoming this moisture trouble, whatever the soil may be, is the use of good sphagnum moss peat. This material has a great capacity for taking up and retaining moisture without becoming over saturated.

This property makes its value in porous soils obvious, but what about that heavy land which must not get muddy or over-wet? When soils of this kind become wet, they pack together, with the result that drainage and aeration suffer, and so do the trees or shrubs.

Drainage Improved

WHEN heavy soils are mixed with moss peat, however, the soil particles are held apart and kept apart by the peat particles, so that while there is ample moisture available for the roots, the drainage is immensely improved.

Quite apart from its value in improving the mechanical condition of the soil, is the great aid which good moss peat gives to the development of fibrous roots. This is of untold value in assisting establishment, as the more quickly and strongly new rooting takes place, the sooner will the

trees or shrubs become established, and the better will be the ultimate result.

Another advantage about moss peat is the fact that it works down very slowly, and so does good work over a period of years without renewal.

Now for the best method of using the peat. Having dug the planting hole fully large, loosen the soil at the bottom and work in some well-moistened moss peat.

Make the top soil removed from the hole with an equal quantity of thoroughly moistened moss peat, having previously broken up the soil thoroughly.

Then make a small rounded pile of the soil and peat mixture at the bottom of the hole on which to set the tree or shrub. This makes it easier for the roots to follow their natural inclination and travel immediately downward.

Leave No Air Pockets

AFTER the shrub is set, tuck the mixture of soil and peat firmly round the roots, treading down firmly and taking care that no air pockets are left. Watering in as you go will help to prevent this, but don't overdo it if the subsoil is non-porous.

As a mulch for newly-planted trees and shrubs, there is nothing better than moss peat. It should be applied two or three inches thick on all sides of the main stem, and will still further assist rapid and successful re-establishment. If the weather is dry, water regularly, and spray drooping evergreens with clear water.

In arranging the shrubbery, spread out the different kinds to provide for an even distribution of seasonal bloom, and allow one evergreen to four leaf-shedders, to ensure Winter as well as Summer beauty.

For shrubbery planting the spacing is five feet apart, and the shrubs must be set alternately to give each the maximum room for development.

Better Hot Beds for Winter Vegetables

A HOT BED will enable you to produce various out-of-season crops such as lettuce, radishes, salad onions, turnips, globe beet, mint, rhubarb, and so on.

You can't, however, decide that you'll grow these crops on a hot bed, and next day set them going. You have to prepare three weeks to a month ahead, as it takes that time to prepare the bed for crops.

A hot bed is a heap of fermenting material which holds heat for at least three months. Unquestionably the best material out of which to make it is new, strawy horse manure containing a good proportion of droppings. Here every ingredient possesses maximum fermenting qualities, and as the stuff is new, it takes these a long time to exhaust themselves.

As horse manure of the right type is not too plentiful, it is helpful to know that newly fallen tree leaves, of which there is now an abundance, can be used on a fifty-fifty basis with the manure. The leaves themselves ferment slowly. They are stimulated by the manure, and the two together make a splendid hot bed.

If you use manure alone, mix the droppings and the straw thoroughly; if the mixture, turn the ingredients over until they are evenly distributed. Store this raw material under a shed or boards, to keep the weather off.

Turn it over every three days until the temperature, which at first was on an ascending scale, settles at 75 degrees Fahrenheit. At each turning work the outside of the heap to the centre to insure more even fermentation.

A plunging thermometer is best for temperature testing, but a fairly reliable guide is to thrust a stick into the centre of the heap, regarding it as ready to make up when you can just bear to hold the stick in your hand.

To make up, pack the material very firmly, layer by layer, two feet deep when compressed and extending one foot beyond all sides of the frame, which stands on top.

Record of Performance And Poultry Profits

BRED-TO-LAY-HIGH-PRODUCTION poultry flocks makes all the difference between profit and loss in poultry keeping. A case in point is the flock of a Record of Performance breeder in Saskatchewan. From August 31, 1937, to August 31, 1938, this breeder sold \$950 worth of eggs commercially, nearly all of them marketed as A1 Grade and sold in a leading store in Moose Jaw. Besides this income from eggs, there is the income from a considerable number of hatchlings, breeding males and other live poultry, and dressed cockerels. At the present prices of feed, profit on eggs per bird throughout the year would be around \$4, and owing to the care bestowed in breeding only high class healthy birds, the low mortality adds to the general profit.

On October 16, 1937, this breeder entered fifty Barred Plymouth Rocks in the Record of Performance test and it would appear that by the end of the twelve months in October of 1938, about forty-

one birds will qualify. Up to the end of August the average egg production has been 230 eggs. Last Fall he had 215 pullets and sixty old hens ranging from one to four years and used eggs for hatching from the old hens exclusively. He has gradually culled his flock which at present numbers 240 outstanding birds with egg production still running very high. Last August the average ran 170 eggs per day for the month. It is expected that the pullet flock will average at least 230 eggs per bird for the year.

"We consider we have made considerable profits from our poultry," stated this breeder, "and have been able to keep ourselves without going on relief. The R.O.P. (Record of Performance) entry has stimulated our interest in poultry, for we believe that we must secure high production to secure good profits."

No Grade Butter Rules Changed by Ottawa

THE Dominion Department of Agriculture, through its Dairy Products Division of the Marketing Service, has found it necessary to change the grade term "No Grade" which has been applied to butter and cheese to read "Below Third Grade." This was done by order-in-council, dated July 13, 1938.

The reason for the change was a misunderstanding on the part of some purchasers of butter as to what was meant by "No Grade." Persons were being led to believe that "No Grade" meant that the butter represented by this term had not been graded, when actually it was intended to convey the information that the quality was so poor that a grade was not placed upon it.

Therefore, in order to clarify the grade terms applied to butter, the term "No Grade" has been changed to read "Below Third Grade" and the use of the term will become effective as early as possible. The four terms now used to describe the quality of creamery butter are "First Grade," "Second Grade," "Third Grade" and "Below Third Grade."

The grade mark must be placed on the main panel of the wrapper and also on the carton (when such is used) and is a guide to purchasers of butter, informing them of the quality of the product contained in the package. Every province in Canada, with the exception of Prince Edward Island and Nova Scotia, has made it compulsory by law to brand each print or block of creamery butter with one of the grade marks as described when offered for sale or sold to consumers.

Transplanting Rhubarb

MAKE the soil ready without delay if you propose to plant or transplant rhubarb in November. Simultaneous preparation and planting are rarely attended with complete success.

Dig the site two feet deep, incorporating with each twelve square yards of bottom spit a barrowful of litters stable manure. Mix a similar quantity of well-rotted manure with each twelve square yards of top layer.

Break down the bottom layer finely, but leave the top one rough, so that it can weather well between now and planting time.



A Page For CHILDREN



The Beaver Family Come To Live in Fir Forests

"WELL, well, well," exclaimed Danny Racoon, "Look who's coming down the road, the Beaver family. Let's go meet them."

"Yes, let's," cried Shirley. Squirrel, Rickey Rat, Peter Porcupine and Tardy Turtle, and away they all ran.

"Hello, Beavers," they laughed breathlessly. "How are you?" And then, when the Beavers did not laugh with them, Rickey asked, "What makes you so sad?"

"We had a forest fire over at Beaver Dam," Mr. Beaver replied sadly. "Our home was destroyed and we have come to the Fir Forest to live. That is, if you don't mind having us."

"Oh, how sad," said Shirley. Squirrel with tears in her eyes. "How very sad."

"We are very sorry, Mr. Beaver," chirped Robert Robin. "But we are glad to have you come and live in our forest. We have felt the need of a good engineer for a long while."

"Yes, we are sorry about your loss, but glad to have you live with us," said Peter Porcupine.

"How did the fire start, Mr. Beaver?" asked Danny.

"The usual way," Mr. Beaver replied. "Some campers left without putting out

their campfire. We did not discover it until the woods around Beaver Dam were a mass of flame; it was too late to do anything then."

"Let's help Mr. Beaver build a new home," cried Shirley. "It will be lots of fun."

"That's a fine idea," shouted the rest of the little wood folks. "Let's hurry and get it started before night."

And away they all ran to gather twigs, mud and leaves for the Beaver's new home. Mr. Beaver, being an engineer, did the building while Tardy, Danny, Rickey and Shirley searched for materials. It was really surprising to see the nice place they had ready by dark; not a regular house, you know, but a very presentable shelter for one night.

"There," said Rickey, putting his paws on his hips. "That will do nicely for tonight. We can start on a better home tomorrow."

"You are all very kind," said Mr. Beaver, with a smile. "I don't know what I should have done without your help."

"Tush, tush," laughed Peter. "Just as though you hadn't helped all of us, at one time or another. It just goes to prove that one good turn does deserve another."



Where Fish Walk

CEYLON is a land where fishes walk along the roads and climb rocks and trees, where crabs fling sand into the air, and where elephants play tricks like sportive children.

Colombo, the capital of the island, has a magnificent artificial harbor, built by the British. That city superceded the former principal seaport, Galle. In the new port city the native quarter, with its beautiful Sinhalese girls, its jewel-grinders and lace-makers, contrasts sharply with stately Government buildings and European customs of the English section.

The famous cinnamon gardens, where the Dutch formerly cultivated that spice in enormous quantities, today are given over mainly to a park and bungalows, and here houses of well-to-do residents nestle in bowers of wondrous beauty and sweet perfume.

Adam's Peak, a strange mountain top where a huge natural depression resem-

bles an enormous human foot, is an object of veneration.

When the civilization of the Sinhalese was at its height, more than 2,000 years ago, the capital, Anuradhapura, was a marvelous city, extending over some 250 square miles. It was clustered with magnificent palaces, dagobas and monster relic-shrines of delicate design. This civilization was overthrown by Tamil mercenaries, whom the Sinhalese imported from India; subsequently the island was held successively by the Portuguese, Dutch and now by the English.

The "walking fish" performs its terrestrial antics when ponds dry up in the hot season. Then it either burrows into the soft mud to wait for rain, or, by night, crawls out of the last shallow depressions and goes writhing off through dripping grass on the hunt for other pools. The natives then literally "catch fish," sometimes gathering them up by the bushel.

Wanted, a Car

THIS is the true story of Tommy and the tomatoes. Tommy is a little boy who lives in Pretoria in Africa, and, as you will see, he believes in working for what he wants.

One day daddy and mummy and Tommy went out shopping, and Tommy took his Saturday penny along with him to spend.

Daddy was thinking of buying a larger car, and while they were looking at some beautiful ones in a showroom Tommy suddenly said, "Please I want that one," and offered the salesman his penny for the biggest.

Of course the man was very much amused, and mummy had to explain that a car costs lots and lots of tipples. (Tipples is the African name for a three-penny bit.)

Tommy seemed to understand, but instead of being discouraged he soon thought out a plan for getting what he wanted.

The next afternoon mummy wanted to turn out the front room, so she said:

"Run off and play in the garden, Tommy, and don't get up to any mischief."

Tommy disappeared at once and mummy started her work.

Presently there was a knock at the door and one of the neighbors came in.

"I wonder if you know what your small son is doing," she said. "If not, just come and have a look."

Mummy followed her down the path and they both looked over the front gate. There was Tommy sitting on the foot-path with a basketful of tomatoes from the garden, which he was trying to sell at three-pence a pound.

Mummy had had a tremendous struggle to get her tomatoes to grow at all, and at this particular season they were still grass green and quite small.

Tommy knew that his mummy usually paid three-pence a pound for tomatoes when she went to market, and he expected the neighbors to buy his at the same price.

The unfortunate part of it was that he had completely stripped the plants, so there would be no chance of home-grown tomatoes in the salad that year!

"But whatever made you do it?" asked mummy, quite mystified.

"I wanted the money for my car," explained her son brightly. "And I thought I'd get lots of this way."

Needless to say, Tommy had to shut up shop very quickly after that.

A Strange Animal

THE platypus is the latest of Australia's inhabitants to be honored by having its picture on a stamp; it is on the 9d series usually associated with animals in Australia.

Nature has had her little joke with this queer little amphibious mammal, which lives in fresh-water rivers and lagoons from Tasmania up into the north of Queensland, for it is such an odd creature that when scientists first saw it they called it Paradoxus.

It is from fifteen to twenty inches long, covered with fur like a seal, has a curious duck-like bill, a broad, coarse-haired tail, and webbed feet like a water-hen. Though it lives by the water and has the diet of a fish it can only stay under for a few minutes, closing its eyes and, what is rather remarkable, its ears before submerging. The platypus lays eggs in a burrow, and when the young hatch out feeds them with milk.

They are very seldom seen alive, their sense of hearing being so acute that these very shy creatures vanish at the slightest sound.

A gamekeeper in Victoria, Australia, has a pet platypus which comes when it is called, and people from all over the world go to see it.

The Road to the Isle

WHAT is surely one of the strangest communities in England is the little collection of houses that comprises the fishing village on Lindisfarne, or Holy Island, off the coast of Northumberland.

Cut off from the mainland by some three and a half miles of sand, high tide completely isolates the islanders, and even at low tide communication with the mainland is kept up by a little fleet of old cars and carts.

These all follow an exceedingly ancient way across the sands, which is marked out by posts. Two great "boxes" raised on pillars have been erected to serve as refuges for anyone caught by the tide during the crossing. The posts really indicate the only safe way between the mainland and Holy Island, for the rest of the coast abounds in quicksands.

Even the mails are brought to and from the island by horse and cart.

Holy Island, of course, has been a place of pilgrimage for centuries, for it was there that the good St. Aidan first introduced Christianity to the North of England, establishing a cell there some 1,300 years ago. Later a handsome Priory was built on the site, and the well-earned ruins of this still remain.—S.M., from The Boy's Own Paper.

Food for Toads

THE phenomenal appetite of the common toad makes her one of man's most valuable helpers. Toads will eat nearly all insects so long as they move or glow.

Old "Sleepy-Eye" was our family pet for over five years. I never failed to marvel at the great amount of food she could eat during a single day, sometimes as much as three or four times her weight. During strawberry season much of her time was spent hopping among the vines searching for the tiny slugs which infest the fruit, but she never ate the berries. Glow worms were her favorite dainty, and she would hop for one as far as she could see its light. She even ate bees with apparent relish. Perhaps they did not sting her for she suffered no ill effects from their poison.

An interesting fact made Sleepy-Eye the talk of the whole neighborhood. One day I caught several fireflies which she quickly devoured. Evidently the fireflies did not die at once, for in the dark I was startled to see her sides light up at times with a phosphorescent glow. Although she was fed fireflies many times afterwards only on three or four occasions did the glow appear, much to the excitement of all watching.—Edith Montrose.

Miss Muffet

There was a wee girlie, and what do you think!
She liked curds to eat and she liked whey to drink.
She'd take her blue bowl and her bright silver spoon
And sit in the sun for her dinner at noon.
One day as she sat in the sun by the door,
Eating her dinner and asking for more,
She screamed a big scream and her mother ran out
And saw 'twas a spider she screamed about!

Oh, this was Miss Muffet who sat on her tuffet,
Eating her curds and whey!
And this was the spider that sat down beside her
And frightened Miss Muffet away!

When is a country like a baby?—When it is in arms.

What is the brightest city in the world?—Electricity.

Rain Elves

THE rain elves had been playing one of their tricks again, coming when they were least expected in the middle of a lovely Summer's day.

That morning an old balloon woman had passed through the town, selling her wares, and of course all the children ran out into the streets to try their new toys as soon as the sun peeped out again from behind an angry-looking black cloud.

Giltie, Sparkle and Tiny, the three youngest rain elves, were floating lazily after their companions, for they had been very busy tugging the greengrocer's nose, as he stood against his barrow in the market square.

Tiny, looking round to obtain a last glimpse of that unfortunate individual, found himself face to face with the strangest object that he had ever seen. It was a shining green globe which floated here and there in the breeze.

Calling to his companions, he flew after it, thinking what a splendid steed it would make, but however hard he tried, he could not climb the slippery green balloon. When at length he succeeded there came a loud "pop," and all that remained of the peaceful balloon was a scrap of torn greeny-black rubber on a string. The elves stared open-mouthed in astonishment, while on the ground below a small boy wondered what had made his balloon burst.

Tiny, the first to recover from this surprise, noticed dozens of similar ones all round him, red, blue, orange, yellow, purple, pink and almost every other color he could think of and thought that he would like them. His friends managed to break the strings, and the little elf collected as many as he could hold by the remaining piece of string.

He managed to gather seven altogether, red, orange, yellow, green, blue, indigo and violet ones, and so this day he flies to and fro with the balloons floating in the breeze; so next time you see a rainbow, remember that it is the sunshine reflected from Tiny's balloons as he floats after his more vigorous companions.

Largo

The wild geese babble high and shrill
Against the Autumn moon.
They're moving to a warmer clime—
To marshland and lagoon.

You feel a leaping of the heart,
A yearning, weird and strange—
A mad desire to follow them
Across the open range.

And yet, the wild geese are not free
With threatened danger riven;
From one precarious resting place
To others, they are driven.

Because of man's relentless hunt
The wild geese have no home.
In constant fear of hunters' guns,
They must forever roam.
—Helen McMahan, from Our Dumb Animals.

The Thousandth Man

One man in a thousand, Solomon says,
Will stick more close than a brother
And it's worth while seeking him half
Your days.

If you find him before the other,
Nine hundred and ninety-nine depend
On what the world sees in you.
But the Thousandth Man will stand your friend.

With the whole round world agin you,
—Rudyard Kipling.

Why is a pig a curious creature?—You can't cure it before it's killed.

Chicago's Wonderful Lamp

CHICAGO has what is believed to be the most powerful lamp in the world.

Its beam is so strong and brilliant that passengers in an airplane were able recently to read newspapers by its light twenty-seven miles away. The light can be seen 100 miles off, and it is reported that even 140 miles away the lamp may be detected shining like a star.

"Run With the Fox"

I started with the hunt,
The jolly, jolly hunt,
With its rosy coats, and faces all as rosy-pink as they.
With its hounds and its noise
Of the laughing men and boys,
And each pretty girl so dashing on her sorrel or her grey.

Joy of living then we knew
When the sky was fresh and blue,
To be off across the dewy fields in tides of belling song!
It was splendid, it was gay
To see "Robert" far away
Like a tawny arrow from a bow, that shot the hills along!

It was splendid, it was fun
To see our Robert run.
Too far, too far as yet for any need to droop his tail;
It was grand to watch him go!
Till his pace began to slow,
And the thrusters saw how eyes grew wild and breath began to fail.

Oh, it didn't seem so gay
When at last he turned at bay
At the little rocky hole he knew—and found it stoppered tight;
Oh, it wasn't quite the fun
It had been when just begun,
For it wasn't "joy of living" that had made his eyes so bright!

It was cruel, it was cruel
To see the tenses a-drool
Of the leaping dogs, and how his mouth was open, hot and dry!
It was very like to sin
To see how the hounds closed in,
And how the people on their mounts laughed down to see him die.

Oh, I started with the hunt,
The jolly, jolly hunt,
With its rosy coats and rosy cheeks above the tidy stocks.
It had lover, kin and friend—
But it found me at the end,
In my shaken soul, all muddy, torn and dying with the fox!

—From "Our Dumb Animals."

Set an Eel to Catch a Cat

THE cat, as we all know, likes fish, yet in spite of this it is necessary to keep cats at the Zoo aquarium, for rats also like fish.

Built four cats at the New York Zoo turned traitors. They were put on patrol in the aquarium and kept down the rats, but one wise old cat, thinking the fish might be better, tried one, with sad results for the aquarium.

The keepers were not long in tracing the source of the lost fish, and it was decided to teach the cats a lesson. Dr. Coates, head keeper of the aquarium, took several electric eels from a tank, put them on the floor, and let the cats into the room. They made a dash for the fish, but soon jumped back in alarm, and after several attempts and several shocks returned completely baffled.

The cats are now on patrol again and there are no more missing fish.

Games and Tricks

Weaving Garlands

THIS graceful little game is like a dance. The girls stand in a row, with joined hands; one remains perfectly still while the others dance around until the whole line is wound into a knot, singing: "Let us lovely garlands wind." Then they dance the other way, until they form a straight line again.

Post Town

This is an interesting game for children of nine or ten who know something of geography and are familiar with the names of places. One is chosen postmaster. Each child takes the name of any town she prefers. If there are too many for the postmaster to remember, he writes down the names and holds the list in his hand. He then calls out, "I am going to send a letter from Richmond to Boston," for instance; the children bearing the names of the towns mentioned exchange seats. If they fail to do so, the one who does not respond pays a forfeit. Occasionally he exclaims, "General post!" Then everyone must change places; if anyone does not secure a seat, she must pay a forfeit, and these are redeemed when the game is over. Excitement is added if long postal routes, including many cities, are named.

Ring Top

Ever played the ring-top, boys? It is really an American game, but is now well-known among British boys as well. Cut out a circular piece of wood—any size you fancy, though preferably not more than two inches in diameter—from a cigar box, and at two points exactly make two small nicks in which a piece of string can rest.

Procure a piece of string about a yard long and tie the ends together and then slip the legs into that up to about the boot-tops. The legs are then kept apart, cat's cradle fashion, and the top being placed upright in the centre has the string put in the nick, and it is twisted round and round until the string will twist no more. The legs are then pressed apart, and the ring is then shot out and sent rolling along the floor straight and true for a great distance.

The open road or playground gives more scope for the game, and the longest distance wins. If played in a room, two players usually stand on opposite sides, and, firing together, attempt to strike each other's tops on the way, the top going farthest before the collision being the winner.

So Busy

Oh dear, I've worked so hard today,
I've really had no time to play.
I've turned the dolls' house inside out—
And changed the rooms all round about.
I've washed Belinda's dirty face
And trimmed her pinafore with lace.
I've done my knitting, purr and plain
(It had to be undone again).
I've swept the crumbs up from the floor,
And tidied out my hankie drawer.
I've fed the birds with fat and bread,
And dug my little garden bed.
I've practised all my scales with care,
And tried to draw my Teddy Bear.
Now do you think that there could be
A more hard-working child than me?

—C.E.B., from Little Tots.

Beaks of Birds

THEIR beaks serve some birds just as well as various tools and implements serve us. Barn swallows use their beaks as trowels in plastering their nests with the mud they use. The bank swallow uses its beak as a spade in shoveling out dirt to make its nest. To the woodpecker its beak is a chisel, as it cuts a hole in the trunk of a tree for its nest. Orioles make their beaks serve as needles in weaving their nests. The nuthatches find their bills to be very satisfactory hammers in cracking seeds. Many other birds have beaks that are especially suited to the requirements of that particular bird.

Bird Vs. Chocolate Bar

By KADRA MAYBI

THIS is the true story of a little boy, a bird and a chocolate bar. The little boy loved chocolate bars and had been longing for one all day. In late afternoon a member of his family gave him a nickel and he started, happily, for the nearest shop.

But, as he left his gate, he saw another boy, across the street, tossing into the air a young chimney swallow. Sometimes this boy would catch the poor, fluttering creature, only to throw it high again. Sometimes it would fall on the hard concrete. The little boy—bound for the chocolate-bar crossed the street, told the other boy that he was hurting the bird and asked him to let it go. But the other boy replied that his sister had knocked it down with a brick and given it to him, and it was his to do with as he pleased.

The little boy—bound for the chocolate-bar was too young to know that he could have called an officer of the law or a representative of the Humane Society. Besides, being a boy, he hated to tell on another boy. But he loved animals and could not bear to see the little bird battered to death. His hand went into his pocket, where reposed a buffalo nickel—and all his hopes of a chocolate bar.

"I'll buy it from you for a nickel," he said, and held out the coin.

Then he walked slowly back to his house, smoothing the poor, ruffled feathers and trying to quiet the madly beating heart of the tiny creature. He gave it water and tried to give it food, and left it that night in the sun porch, clinging to the wire screen. Next morning it was still clinging there and did not seem frightened when he took it down and examined it. To his joy, it had no wounds, and when he carried it outdoors and released it, it flew away. In his pleasure at seeing it, he forgot the lost chocolate bar. A few days ago I saw him and he told me the story. He was—and is—quite unaware that he has done a very kind deed.

—From "Our Dumb Animals."

The Eight Kings

COVER up the answers given below with a piece of paper, and then see how many of these kings you can find.

1. The most powerful king.
 2. The laziest king.
 3. The king which causes the most merriment.
 4. The most learned king.
 5. The king which makes you feel most uncomfortable when you are out bathing.
 6. The detective king.
 7. The king Boy Scouts like in Summer.
 8. The king most of us like after a long walk in the hot sun.
- Answers—1, working; 2, shirking; 3, joking; 4, thinking; 5, stinking; 6, tracking; 7, hiking; 8, drinking.

The Coconut Palm

THE coconut palm is the most widely cultivated plant of the tropical Empire. So old is its cultivation that even its native country is uncertain. The largest and most important plantations are found in Ceylon, India, and the East. On a good estate the trees are planted from nurseries, but in the villagers' gardens they are often planted as seeds.

Riddles

- What tree means longing?—Pine tree.
What has hands, but cannot feel?—A clock.
What has teeth, but does not bite?—A comb.
What has a mouth, but cannot eat?—A river.
What has legs, but cannot walk?—A chair.
What has ears, but cannot hear?—Wheat.
What drums cannot be played?—The drums of the ears.
What horse cannot run?—A clothes horse.
What has a tongue, but cannot speak?—A shoe.
What are the richest insects?—Money spiders.

Great Britain and the Dominions Overseas

Laboratory of Ice Scene of Research For Long Months

Expedition of English Scientists Studies Glaciers
11,000 Feet Above Sea Level—Used Slabs
of Ice for Work Benches

LONDON (BUP).—An expedition has just returned from Switzerland to England after spending five months at work in one of the strangest laboratories of the world—a room hewn out of the solid ice more than 11,000 feet up the Jungfrau.

The scientists, who were studying the composition of glaciers, followed a tunnel into the face of the ice and enlarged it at the end into a laboratory ten feet wide by eighteen feet long.

Slabs of ice formed their work benches and they bedded heavy machines into place simply by freezing them to the ice.

This ice room was electrically lit, but unheated, and double doors kept it at a constant temperature below freezing point throughout the summer.

WORE FLYING SUITS

At first the scientists could stay in the room for only a short time, but at the end of three and a half hours at a stretch he wore a flying suit.

Five Cambridge scientists formed the expedition, which was led by G. Seligman, formerly an engineer, who as a mountaineer and skier, was attracted to the study of snow and has written a book on its structure.

The main purpose of the expedition, he said, was to discover how the ice surface runs beneath the permanent snow on a glacier. The expedition cost \$5,000.

"We lowered ourselves on rope ladders down crevasses to the depth of 100 feet," he said, "and then tunneled into the walls, then putting specimens of what we found there into our laboratory cut in the ice. There the specimens were studied in many ways under microscopes and polarized light."

"We sank one pit seventy feet deep in the snow, excavating by hand and hauling up the snow by a small electrically-driven motor."

FIRST OF ITS KIND

"Much of the work has never been attempted before—this was the first British expedition ever to spend its whole time studying glaciological conditions. I hope that when our results have all been worked out we shall have some facts of real value to science."

TELEGRAPH GIRL IS OVER EIGHTY

Comes to Deliver Messages When Postmaster Whistles for Her—Now Over Eighty

LONDON (BUP).—When the village postmaster blows his whistle the telegraph girl comes trotting up to the local post office at Bovington, near Hemel Hempstead, Hertfordshire.

The telegraph girl is eighty. The arrangement was made by her in these words:

"Whistle and I'll come tae ye, me lad."

All the village hears the whistle and watches in wonderment as the tiny figure sets off to deliver telegrams. She has had the job twenty years and likes it, frequently walking five or six miles a day.

In between delivering telegrams she does her housework and goes out picking blackberries and mushrooms to sell. But she drops whatever she is doing as soon as she hears the postmaster's whistle.

She is only four feet nine inches in height, but, as she said, "though there isn't much of me I must be strong. I've never had a doctor in my life, and I've always had to work hard."

Safety Tank for Planes Invented

LONDON (BUP).—A new type of gasoline tank which, it is claimed, is fire-proof and crash-proof, is now undergoing final British Air Ministry tests.

Known as the Henderson safety tank, it is the joint invention of three English scientists who have evolved the present model after thirteen years of continuous experiment.

The tank is rivetless, seamless, rustless and leak-proof, and is constructed of a light alloy, which can be produced in unlimited quantities from British raw materials. The process is secret.

Given Difficult Problem to Solve in East



Sir Edmund Ironside (Centre) Has Taken Over the Task of Commander-in-Chief of British Forces in the Middle East. He is Shown at Cairo With Air Vice-Marshal Nicholl, R.A.F. Commander, and General Gordon-Finlayson.

Make Rapid Progress On Installations of The Queen Elizabeth

Passenger Accommodation on Gigantic Liner Is
Nearly Completed—Elaborate Provision for
Amusement of All Classes of Travelers

GLYDEBANK (BUP).—Work on the installation of the machinery in the Cunard-White Star liner Queen Elizabeth is proceeding actively. The fitting out of the vessel is already six months in advance of the work in the Queen Mary at the time of her launching in 1934. The passenger accommodation in all sections is practically complete.

Woodwork is in and the public rooms are in a more advanced state than has ever been attained in a big ship at a similar stage of development.

Powerful cranes are hoisting into the vessel sections of the boilers and engines, which are being built up by an army of skilled engineers.

The task of furnishing is also proceeding apace. Many miles of curtains, carpets, hangings and floor coverings, and tons of blankets and towels are being installed.

At the Llysfaen quarry in Carnarvonshire, these two men stood by a trapped comrade even though they knew that six charges next to them were timed to explode in eighty seconds. Announcing the award, The London Gazette gave the following description:

"Blasting was about to take place on May 21 and six fuses had been lighted when a man named Roberts trod on a stone which tipped and trapped his foot. Williams and Jones tried to release Roberts and failed. Williams shouted to the others to pull out the fuses and pulled out four himself."

Jones pulled out the fifth fuse and Roberts' sixth. Had any of the detonators exploded all three men would have been blown to bits.

Thousands Of Snails Stop Train

SYDNEY, N.S.W. (BUP).—Thousands of snails, delayed a goods train with a 411-ton load for fourteen minutes at Warranwood, Victoria. The wheels could not grip the rails, and 100 tons of freight had to be unloaded before the train could move.



A PRECARIOUS PERCH
One Ship and This Sailor Is in the Water. Sitting on the Wrong Side of the Deck, He Is Painting the Anchor Chain on H.M.S. Revenge.

MACHINE CAN PROVE MONEY

Sorts, Counts and Tests
Coins, Rejecting All Spurious Pieces

SYDNEY (BUP).—A machine which sorts, counts and tests coins is in use in the head office of a bank here.

The invention of a Sydney engineer, the machine takes a mixed lot of silver and copper coins and throws each kind into a separate receptacle, counting them, testing each coin electrically in one-tenth of a second and rejecting all spurious pieces. It works at the rate of about \$5,000 worth an hour, and busy days get through work which would require about twenty men.

Whole batteries of the labor-saving machines, invented and installed by the same engineer, are in use in the bank. Six of them count and test about \$35,000 worth of florins and shillings a year. Another counts pennies and wraps them in neat bundles of sixty each at the rate of \$500 an hour, while another can count and wrap all kinds of coins, one minute being the time required to change it from one denomination to another.

MAY CALL FOR SHIPPING TENDERS

South African Government Will
Discontinue Paying Subsidy to
Italian Lines

CAPETOWN (BUP).—The South African Government may soon invite all shipping lines operating in African waters to tender for the services now being given by Italian companies.

Not only is the Union to drop the \$750,000 annual subsidy to the Italian lines, but it will give up the principle of a subsidy altogether.

There was an outcry in both South Africa and Britain when the grant was made in 1934 to the Italians for five years. In February of this year the Minister for Commerce announced that the subsidy would not be renewed.

A large increase in the Union export trade is expected if shipping facilities are available.

STORE FEED IN DISUSED MINES

LONDON (BUP).—Great Britain's emergency food supplies may be made safe from air attack by being stored in disused mines. The Sunday Chronicle's Swansea correspondent reports.

The correspondent said a prominent miners' leader at Swansea had told him that Government officials had inspected one Welsh mine half a mile deep and that food storage tests would be conducted there shortly.

"It is expected that flour and other vital foods will be stored in it as an experiment during the winter months," the miners' leader was quoted as saying. "If the experiment is successful, other mines will be adapted and former miners will be appointed as the nation's storekeepers."

"Disused mines would be ideally suitable for storage. There are many miles of underground galleries that could be converted into huge bins."

Poisonous Spider Is Causing Alarm

COLOMBO (BUP).—The activities of a poisonous spider, no specimen of which is believed to have ever been caught, is causing alarm in Ceylon.

W. L. S. Gwatkin, at a meeting of the Dinubula Planter's Association, gave warning of the presence of this spider in the district. His child had been bitten a few days earlier, and he knew of one fatal case from the bite of this spider, while there were seven cases of poisoning by the bite of the spider in one nursing home.

Gwatkin explained that it was possible the average doctor had never heard of the spider in question.

IS CURED BY SETTING TYPE

Recovers From Spinal Injury
After Bedridden Twenty-
Five Years

CAPETOWN (BUP).—Bedridden for twenty-five years, a South African has cured himself of a spinal injury by setting type. Now his favorite past-time is walking.

He is Hugo Verceuil, of Paarl, Cape Province. He hurt his spine at the age of twenty-four while out hunting on horseback. Despite expert attention he lost the power of walking.

In 1924 after eleven years in bed, he started a printing business, and his bedroom became his workshop. All the necessary machinery was ranged around his bed within easy reach.

About five or six years ago he began to notice an improvement in his condition. The improvement continued and his back was completely cured. When he got up his legs were stiff and weak, and he had to be taught how to walk again. But after six months he could go without crutches.

Now he has restarted life as a farmer.

AFRICAN MINES YIELD MILLIONS

CAPETOWN (BUP).—Seventeen million pounds (about \$425,000,000) was paid in dividends to shareholders in the South African gold mines in 1937, of which nearly \$35,000,000 went to South African shareholders.

In the same year the mines yielded in taxation \$42,485,000. They also paid \$80,000,000 in wages to Europeans and \$55,000,000 in wages to natives.

As a result of South Africa's devaluation of the currency, the gold mines received an extra income of \$155,000,000.

In 1936 the value of gold produced in South Africa was \$7,441,161,535.

First Girl for Five Centuries

GUERNSEY, Channel Islands (BUP).—Susan Kinnersly, who has just been christened in Guernsey, is the first girl to be born in her father's family for 500 years.

The last daughter born in the Kinnersly family was named Mary, and was at the court of an English King. For centuries the family have been soldiers and physicians.



DOING THE LAMBETH WALK
This time it is right outside the Lambeth Town Hall upon the occasion of the opening of a new extension to the building by Queen Mary. In this picture the police are doing their best to restrain the enthusiasm of the children as the Queen Mother approaches.

Crisis Week Costs Amount to Huge Total in England

Enormous Sums Spent to Prepare for War Which
Was Avoided—Special Precautions in News-
paper Offices—Science as Aid to
Detectives—A Man of Aliases

By GLANVILLE CAREW

LONDON (BUP).—Recently, we were all thinking of the war which was to come on October 1, but which somehow postponed itself. And we made all sorts of public and private arrangements for defence. Now we are beginning to wonder what those preparations cost us. Here are some estimates:

Estimates now tell us that Crisis Week cost us about forty millions of pounds. This is how they work it out:

The mobilization and maintenance of the navy on a war-footing cost approximately £10,000,000—men, ships, fuel, arms. The Air Raid Precautions Department and various local authorities had calculated an expenditure for the whole year of £13,000,000; in fact they spent it in a few days. Gas masks alone accounted for £6,000,000; there was nearly £3,000,000 for sand, the balance was expended for trench digging, protection of public buildings—and heaven knows what else. Also there was the general expense to the commercial world which fell upon business interests—about £1,000,000 was expended to protect offices and staffs, and for sand, timber, black paint, first aid outfits, asbestos clothing and a thousand other things. Add, too, the cost to school authorities for removing children to safe country areas; this cost about £1,000,000. And finally, there was the estimated expense to private people in their homes, making or attempting to make them gas-proof, trenches in gardens—and bang goes another five millions even at half-a-crown a head.

IN FLEET STREET
The neighborhood in which these words are written—Fleet Street—is almost certainly one which would have been selected as a target for bombs had the expected air raids come about. So the newspapers had to take all sorts of precautions to protect their buildings. In this building where I write there were fifty-eight firemen on duty as against a normal thirty, including eight stationed in specially constructed shelters on the roof. Sand was everywhere. Scores of yards of heavy and thick black fire-proof cloth were provided to black out the windows; what seemed like miles of adhesive material to seal up selected rooms against gas were ready.

Most of the precautionary work by local authorities seemed to be well organized, but so much could not be said of the plans for the distribution of gas masks. Not in London at any rate. There were too many docks here and not enough there.

Each of the twenty-eight London boroughs made its own arrangements for supplying the masks which had been issued to them by the Government for distribution. The local arrangements differed. Some neighborhoods issued notices directing the public to attend at certain places. Some left the people to find out where they could get the masks. In some places queues of men and women and children waited for hours. Each was given a numbered card, after measuring.

So far they have, as a general rule, been phenomenally lucky and they have raked in many thousands of pounds, but their good fortune does not always hold, as witness this: "DYNAMITE GANG RAID THE RATES"
"The dynamite gang responsible for several recent safe robberies in London broke into the rate collector's office in Wandsworth—Town Hall last night. They blew off the back of the safe and secured three pounds."

For some time past a gang has been giving the police a lot of trouble. Their hobby is the blowing open of safes, and their technique is such that their works can now be immediately recognized by Scotland Yard experts, though their authors cannot.

So far they have, as a general rule, been phenomenally lucky and they have raked in many thousands of pounds, but their good fortune does not always hold, as witness this:

"DYNAMITE GANG RAID THE RATES"
"The dynamite gang responsible for several recent safe robberies in London broke into the rate collector's office in Wandsworth—Town Hall last night. They blew off the back of the safe and secured three pounds."

Records show that each year the L.M.S. lose 500,000 cups, 350,000 spoons and 200,000 saucers.

RAILWAY LOSES MUCH CROCKERY

LONDON (BUP).—The London Midland and Scottish Railway are experimenting in the hope of finding the perfect cup and saucer for the hard life of tea trolleys, refreshment rooms and trains.

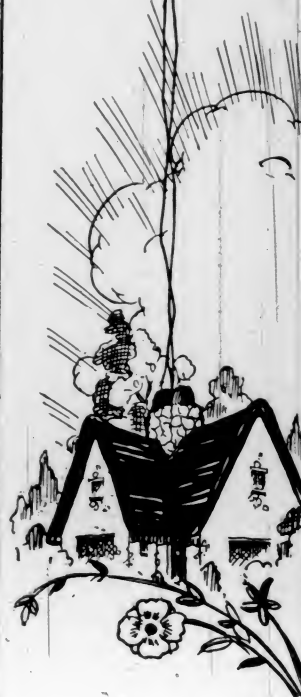
Records show that each year the L.M.S. lose 500,000 cups, 350,000 spoons and 200,000 saucers.

This does not necessarily indicate that cups (and spoons) break or get themselves lost more easily than saucers. It is thought that part of the loss is due to holiday season souvenir hunters.

The Daily Colonist

Cook Book

and
HOMEMAKERS
GUIDE



Noon Meal Need Not Be Heavy

Simple Luncheons More Appreciated With Varied Menus

Clever Housewife Can Alternate Meals to Prevent Monotony—Suggested Week's Menu Given—Baked Sweet Potatoes Easily Prepared

VARIETY in luncheon is not essential. Indeed, many children eat a baked potato, a boiled egg and apple sauce, with alternating spinach and carrots for luncheon, week after week. Many business men eat crackers and milk for lunch. There are women who thrive on a piece of chocolate cake and a glass of milk each midday, and men who eat two bananas each noon at his desk.

But most of us like variety in our luncheons, as in our other meals. The clever housewife can provide this variety without too much difficulty, and these menus given are planned to give suggestions for varied luncheons that are not elaborate.

Variety in Sandwiches

SWEET POTATOES

Baked sweet potatoes are served on Monday with the rest of Sunday's chicken mixed up and served, very hot, with gravy or white sauce, on toast. Ripe, raw pears are pared and cut in two and served, with or without cheese, on lettuce with French or mayonnaise dressing for dessert.

For Tuesday vegetable soup, out of a can or home made, is served with whole wheat bread and butter, followed by tomatoes sliced on lettuce with mayonnaise, and then lead tea or hot tea, or milk for the children, and cookies—home made or out of a package.

Wednesday's lunch calls for sliced tomatoes on a bed of shredded cabbage, with French dressing or coleslaw dressing. Brown bread and butter and hot chocolate add to the food value of the meal, and cookies give a taste of sweet as well.

On Thursday there are toasted cheese sandwiches. For these, the bread is toasted on one side, and spread with cheese on half of the toasted sides. The other sides are pressed, toast side down, on the cheese, and then the untoasted sides are toasted. Tomato salad again supplies the raw vegetables for the day. But if you are tired of tomatoes you may serve cucumber or onion or plain lettuce salad. Sliced or whole peaches finish the meal with a wholesome sweet.

PLENTY OF FRUIT

Friday canned salmon is served with potato salad. Enough potatoes for the salad are boiled on Thursday, then they are sliced or diced, with a little onion, mixed with dressing and served on a plentiful supply of lettuce. Any kind of raw fruit may be cut up for dessert.

On Saturday spaghetti is boiled and served with hot tomato sauce, which may be bought ready to heat. Lettuce salad follows, and then sliced peaches or any other raw fruit.

For Sunday night supper there is a salad of mixed raw vegetables—peppers and cucumbers, celery and tomatoes. The sandwiches are made of cream cheese spread on brown bread, with chopped nuts added if you wish. And a layer cake tops off an easily prepared meal. The layer cake, if you make it, isn't too easy to make, but it is worth while if your family likes it.

CROWN ROAST OF LAMB

Have your butcher prepare a crown of lamb. Wrap strips of bacon around the exposed end of each rib bone to prevent charring. Fill the centre of the crown with hamburger steak combined with the chopped lamb trimmings. Season well and lay strips of bacon across the top. Seal the roast for 30 minutes in a hot oven (450 deg. F.). Then reduce the heat to 350 deg. F., or a moderate oven. Roast for two hours. Serve on a chop plate garnished with sautéed pineapple slices, radish roses.

chopped walnut meats, ½ c. mayonnaise (with 2 loaves bread, makes 50 tiny sandwiches).

EGG FILINGS

Use hard-cooked eggs, finely chopped, with any of the following combinations:

1. Chopped, celery, lettuce, mayonnaise.
2. Sardines, salt and pepper.
3. Chopped celery, mayonnaise, with lettuce leaf in each.

FISH FILINGS

Mash or flake the fish used, unless it is already in paste form.

1. Lobster, 2 tbs. butter, 1 tbs. coral, ¼ tsp. paprika, 1 tsp. lemon juice.
2. Lobster, shrimp or crab meat, chopped hard eggs, mayonnaise.
3. Red caviar, lemon juice.
4. Salmon, chopped watercress, lemon juice, mayonnaise.
5. Salmon paste, minced parsley.
6. Sardines, mashed, minced parsley, mayonnaise.
7. Tuna fish, celery, mayonnaise, salt.

CHILI CON CARNE

1. Fry salted oil.
2. Add green peppers.
3. Add ground beef.
4. Add tomatoes.
5. Add chili powder.
6. Add salt.
7. Add kidney beans.
8. Add onion.
9. Heat oil in deep frying pan. Chop onions and peppers and brown in the oil. Add the beef and cook with other ingredients about 20 minutes. Add tomatoes, salt, chili powder and beans. Cover and cook in oven about 2 hours at moderate heat or on top of stove with low heat for the same length of time.

NOODLE CASSEROLE

1. 8-ounce package egg noodles.
2. Onion, chopped.
3. Frankfurters.
4. Tablespoon melted fat or salad oil.
5. Cup water.
6. 1 can condensed tomato soup.
7. 1 pound Canadian cheese, grated.
8. 2 tablespoons Worcestershire sauce.
9. Teaspoon salt.
10. Few grains pepper.

Cook noodles in boiling salted water until tender. Drain. Brown onion and sliced frankfurters in fat or oil. Add other ingredients. Heat until cheese melts. Combine with noodles and bake in a casserole in a moderate oven.

Savory Soups Dainty Fare

Nothing better to introduce a Fall meal than a bowl of steaming soup. Take your choice from these:

FISH BISQUE

1. 1 cup evaporated milk.
2. 1 cup fish stock or water.
3. 1 teaspoon granulated paprika.
4. 1 tablespoon chopped onion.
5. 1 tablespoon butter.
6. 1 teaspoon salt.
7. 1 teaspoon pepper.
8. 1 tablespoon chopped parsley.
9. 1 cup flaked salmon, lobster or crabmeat.

Place the milk stock or water, paprika, butter and seasonings in the top of a double boiler over boiling water. Cook fifteen minutes or until the paprika is clear, stirring frequently. Add fish and chopped parsley. Repeat and serve at once.

CREOLE BEAN SOUP

Cover a ham bone with water and cook for several hours. Add to the ham pot two cups of beans that have soaked overnight in cold water, and onion and a carrot. After removing the ham bone, press half the beans through a sieve and return to the soup.

Add a shredded green pepper, two minced carrots, half cup chopped celery and two cups canned tomatoes. Cook for ten minutes longer and serve with croutons.

BAKED EGGS

For each person grease a ramekin and line sides and bottom with slices of American cheese (eighty of an inch thick), drop in whole egg, tablespoon of cream, dash of paprika. Bake till whites are firm.

Meringue for Topping Pies

Use the egg whites for a meringue—it really requires 3 egg whites to make a fine, full meringue for a good-sized pie. Allow 2 tablespoons granulated sugar for each egg white, or a little less if this is too sweet for your taste. Beat the egg whites until stiff, but not dry, then add sugar a little at a time and beat until very stiff. Add the flavoring. Drop in spoonfuls over the pie or spread roughly. Sprinkle with a little granulated sugar and put into a slow oven (275 deg. F.) to brown delicately. Do not try to hurry it, or you will have a tough, watery meringue, give it about 15 minutes and you may even reduce the oven heat a little at about half time. Meringue treated in this way should never fall or be tough.

Much Food Value Found in Eggs

Eggs May Be Used as Dish Themselves or With Other Recipes

Value as Balanced Food Is on Par With Milk—This Property Should Be Considered When Using Them—Many Ways of Preparing Eggs

EGGS are a very valuable food—they are second only to milk, and so are very important. When an egg goes into a mixture, we should not look only at the cost of it, but the actual good food it contributes. And another good point—eggs are easily digested. We have a great many ways of cooking eggs, for serving them at every kind of meal. Then, besides real egg dishes, eggs are useful to use in these ways: For

Savory Scrambled Eggs Are Different

Savory Scramble—Fry a little chopped bacon and onion together in frying pan, some chopped green pepper too, when available, or sliced mushrooms. When cooked, pour in either type of egg mixture and hot water and cook either in the

1. Thickening sauces, custards, fillings for cakes and pies, salad dressings.
2. Leavening flour mixtures—that is, making them light (alone or along with baking powder, etc.).
3. Making other mixtures such as omelettes, whips, soufflés.
4. Making a coating, along with fine sifted crumbs, for the outside of croquettes, fish, etc., so that when we fry them in hot fat, a crisp covering is quickly formed and the fat cannot get inside to the mixture, or sometimes just for the crispness of the outer coating that is wanted—as in breaded cutlet.
5. Binding mixtures together—such as batters and doughs; or potato cakes, meat or fish loaves, croquettes, etc.
6. Giving smoothness to frozen desserts.
7. Giving body to mayonnaise dressing, Hollandaise sauce, etc.
8. Improving the texture of batters and other mixtures; and giving them richness and flavor, too.
9. Beaten whites added to gelatine mixtures turn them into gelatine sponges.

In short, we could never hope to do fine cooking without the help of eggs.

STANDARD EGG COOKERY

Eggs should never be boiled—when cooked in water they should be kept below boiling point.

Soft Cooked Eggs—Bring water—2 cups water for first two eggs, then ½ cup for each extra egg—to boiling point—without from heat, put in eggs, cover, and let stand seven minutes in an ordinary saucepan, 5 minutes in a heavy metal pan that holds the heat.

Hard Cooked Eggs—Follow same method, extending time to 25 minutes with slight heat, unless pan is very close and heavy.

Poached Eggs—Unless you have a real egg-poacher, use a shallow pan. Put in boiling water deep enough to cover egg. If several eggs are being done, greased rings or gem jar tops will help keep them in shape. Add salt—½ teaspoon to each pint of water. Break eggs in a saucer, slipping each one into a ring or into the water. Cover and cook over low heat, keeping water below boiling point. Lift out carefully with skimmer, drain and serve on hot buttered toast or on mounds of vegetables such as spinach, or surrounded by thick tomato or other sauce.

Scrambled Eggs—There are two types of scrambled eggs—one that shows a mixture of yellow and white curd, the other a soft and creamy mass, custard-like.

For the first kind, beat egg only slightly with a fork, to mix yellow and white. Season with salt and pepper and add no milk or only 1 teaspoonful for each egg. Or increase the milk for a softer mixture.

Melt a little butter or bacon dripping in frying pan, pour in the egg, or better cook in double boiler (where it won't scorch); and as it thickens on bottom of pan, stir and scrape it off.

For the creamy scramble, beat eggs well and add 2 tablespoons milk for each egg. Season with pepper and salt or onion salt. Melt fat in pan, pour in mixture and stir until it is thickened but still soft and creamy. Serve at once on buttered toast.

Seasoned Fillings That May Be Used In Sandwiches and Canapes

(To ¼ Cup ¼ Pound) Creamed Butter Add Any of the Following:
Anchovy Butter—12 anchovies, washed and pounded to pulp, then pressed through sieve. Or use 2 teaspoons anchovy paste.
Chili Sauce Butter—4 tablespoons chili sauce carefully worked in.
Chive Butter—2 tablespoons chopped chives.
Cinnamon Toast Butter—12 tablespoons granulated sugar + 8 teaspoons cinnamon creamed with the butter, spread on bread, then toasted under broiler.
Cress Butter—2 tablespoons chopped watercress.
Crab Meat Butter—½ cup flaked crab meat, cooked.
Cucumber Butter—2 tablespoons chopped cucumbers.
Ham Butter—¼ cup minced boiled or baked ham.
Horseradish Butter—2 tablespoons prepared horseradish.
Lemon Parsley Butter—½ cup minced parsley + 1 teaspoon lemon juice.

Lobster Butter—½ cup cooked, flaked lobster.
Mint Chutney Butter—5 tablespoons chutney + few crushed mint leaves.
Mustard Butter—1 tablespoon dry mustard + ¼ teaspoon cayenne + 2 teaspoons white vinegar.

Olive-Pimento Butter—2 chopped pimentos + ½ cup stuffed chopped olives; place in refrigerator overnight to age before using.
Pimento Butter—2 tablespoons minced pimentos.
Roquefort Butter—4 tablespoons Roquefort cheese mashed with fork.
Sardine Butter—¼ cup mashed sardines + few drops lemon juice.
Tomato Butter—Add enough tomato paste to color and flavor the butter.

scramble as usual. Serve on buttered toast, or in split and buttered hot tea biscuits.

Baked Eggs—Break eggs into individual buttered baking dishes or moulds, season, put a small piece of butter on each egg, set dishes in pan of hot water and cook either in the

even (at slow heat, 325 deg. F.), or on top of the stove. When firm, slip each egg out on buttered toast.

Or fill dish to half depth with well thickened and seasoned tomato pulp or thick tomato sauce or canned tomato soup, unthinned. Drop in the eggs and bake in a slow oven, as well.

Baked Eggs in Sausage Cases

Line muffin pans with a thin layer of sausage meat. Cook in a hot oven. Take out, break an egg into each sausage cup, add seasonings and a dol of butter to each, and return to oven with heat reduced to low, 300 deg. F. Bake until eggs are set.

Fluffy Omelette—Separate yolks and whites of eggs. Beat yolks very light and add 1 tablespoon milk for each egg; season with salt and pepper. Beat whites until stiff, but not dry, and fold into yolks. Melt a little butter in your frying pan or omelette pan, to grease all over. When hot, pour in the mixture, spreading evenly. Lower heat and cook over low heat until set. Fold and serve.

Before folding, an omelette may be "packed"; that is, some flavorful hot addition may be spread over half of it before the other half is folded over. For this purpose we like chopped ham or bacon, chopped

bacon and corn that have been cooked together in the frying pan, creamed chicken or ham, diced veal in tomato sauce, and so forth. Sauce may be poured around the omelette as well.

Gurney Ranges

The Recipe of Good Housekeeping



AFTER 96 YEARS

The New Gurney Combines

KITCHEN-TESTED COOKING

With

MODERNISTIC DESIGN

21 MODELS TO CHOOSE FROM

Including the New Quick-Heating Gurney Electric

C. J. McDOWELL

"VICTORIA'S PLUMBING AND HEATING CENTRE"

1000 DOUGLAS STREET

PHONE E4138

HAVE YOU TRIED THE NEW FROSTED Fruits and Vegetables?



They are grown in Saanich . . . rushed through the Quick-Freezing process to seal in all the flavor and freshness

GROWN to maturity in mid-June and July, these fruits and vegetables are plunged into quick-freezing, below-zero temperatures within a few hours of being picked. All the freshness and flavor is sealed in. The result is that when you serve them in midwinter they are just like farm-fresh vegetables.

This is an entirely new industry for Victoria, but it is a method of marketing Frosted packaged vegetables, etc., which is sweeping the country like wildfire. Women everywhere are delighted with the superior flavor of these Frosted foods. They are so easy to prepare . . . simply follow the directions on the wrapper . . . there is no waste . . . no cleaning or preparing. First-class hotels and restaurants now serve Frosted foods. Hospitals prefer them because the delicious farm-fresh flavor is a great aid in tempting invalid appetites.

FROSTED FRUITS AND VEGETABLES ARE NOW ON SALE AT

Hudson's Bay Company and David Spencer, Ltd.

GROWN IN SAANICH . . . FROZEN AND PACKAGED BY

The B. Wilson Company, Ltd.

536 HERALD STREET, VICTORIA, B.C.

The following varieties are now available:

FROSTED GREEN PEAS
FROSTED GREEN BEANS
FROSTED ASPARAGUS TIPS
FROSTED CORN ON THE COB
FROSTED CORN KERNELS
FROSTED CHERRIES
FROSTED RASPBERRIES
FROSTED STRAWBERRIES
FROSTED LOGANBERRIES

Making Your Salads Attractive

Stuffed Egg With Salad

First we stuff the eggs like this:

4 hard-boiled eggs
2 tablespoons salad dressing or mayonnaise
1 teaspoon salt
Pinch of pepper

Cut the eggs in halves crosswise. Remove yolks and mash well. Then add salad dressing. Fill egg whites with mixture and place yolk side down in individual molds. Cover with vegetable salad.

Now for the jellied vegetable part:

1 package lemon flavored gelatin
1 cup hot water
1 can condensed vegetable soup

Dissolve the lemon flavored gelatin in hot water. Then add the condensed vegetable soup. When the mixture begins to congeal, put into the molds over the stuffed eggs. Unmold and serve on a bed of lettuce or watercress with salad dressing. Serves eight.

CURRIED EGGS

Line muffin tins with a thick sheet of crumbly pastry. Fill with dry beans to hold the shells in shape. Bake, discard the beans and fill with curried eggs. Slice hard-boiled eggs and heat in a medium-thick cream sauce well flavored with curry powder. Garnish with parsley sprigs.

SHERRED EGGS ON SPINACH

1 pound spinach chopped fine
1 cup dry bread crumbs
1 teaspoon salt
Pepper
5 eggs

Heat the spinach, stir and cook for about 2 minutes. Add the salt, 1 cup of the bread crumbs and pepper if desired. Spread the spinach in a 2-inch layer in a greased shallow baking dish or pan. Break the eggs on top of the spinach and cover with the remaining crumbs which have been mixed with the cheese. Bake for about 15 minutes in a moderate oven, or until the eggs are well set and the crumbs brown. Serve at once.

CASSEROLE OF MUSHROOMS AND EGGS

Melt 2 tablespoons of shortening and add 1/2 pound fresh or 1 can mushrooms (sliced). Cook for 10 minutes. Blend in 2 tablespoons of flour, add 1 cup bouillon or canned mushroom liquid. Salt and pepper to taste. Cook until mixture thickens. Fill the greased casserole with layers of creamed mushrooms. Top with 4 hard-boiled eggs, sliced, 1/2 cup grated cheese and 2 tablespoons bread crumbs. Bake in a moderate oven.

HOT CORN CUSTARD

2 well-beaten eggs
1 can corn
1 cup milk
1 cup cream
1 tablespoon sugar
Salt and pepper

Beat the eggs well. Mix the corn, milk, cream, sugar, salt and pepper and add them to the beaten eggs. Melt the butter and add to the mixture. Bake to a golden brown in a moderate oven in an earthenware pan which you set in a dish half filled with water.

FOR BEST PASTRY

Use only pastry flour. Have all ingredients very good. Handle as little as possible and much better results are obtained if pastry is chilled before it is rolled out. Use the least possible amount of water that will bind the fat and flour together. Otherwise pastry will be tough and heavy. If a pastry shell is desired, press back of pie plate with pastry. Sprinkle pastry all over with a fork to allow steam to escape and bake in a very hot oven for 12 minutes.

1 cup flour
1/2 cup sugar
1/2 cup cold water

Put flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.

Shift flour into a bowl, reserve two tablespoons of the flour, cut in the rest, add water and sugar at a time and mix to a stiff dough. Chill. Turn on a lightly floured board, roll into a rectangular shape and spread half of it with one tablespoon of the reserved butter. Fold the other half of the dough over it, spread again with remaining butter, fold and roll. This is sufficient for one pie.



BASKET CAKE

Bake three round layer cakes. When cool, cut a three to four-inch circle out of centre of two of them (this makes the basket) and put layers together, until layer on bottom, with yellow frosting covering top and sides. Sprinkle silver shot over all. Fill the "basket" with silver and gold candies. Alternate silver and gold pillow candies around base and top edge of cake. Make a large bundle of wire, wind it with silver ribbon and insert ends of wire in cake. Tie a huge gold ribbon bow on the wire or handle.

Tomato Juice Cocktail Given

1.5 c. tomato juice, 4 tsp. malt vinegar, 1 tsp. salt, 1 tsp. Worcestershire sauce, 15 drops tabasco sauce, 4 tsp. lemon juice. Mix and chill. Serve with saltines toasted with melted cheese over top.

2. 1 can tomato juice, 1/2 tsp. each celery salt, Worcestershire, 1/2 tsp. each lemon juice, vinegar, few drops tabasco.

3. 1/2 c. each ice cold water for chilled (served), 2 1/2 c. tomato juice, 1/2 tsp. salt, dash celery salt. Serves 6.

4. 2 c. tomato juice, 1 tsp. grated onion, 4 stalks celery, crusher or grated, 2 tsp. sugar, 1/2 tsp. salt.

5. 2 c. tomato juice, 1 tsp. salt, 1 tsp. sugar, 2 tsp. lemon juice, 1/2 tsp. each prepared horseradish and any variety of hot sauce, 1/2 c. grated cucumber.

6. 2 c. tomato juice, 2 tsp. each chopped parsley and onion, 1/2 tsp. each pepper sauce and Worcestershire sauce, 1 tsp. lemon juice, salt and pepper to season.

7. Frozen Tomato Juice Cocktail: 2 c. tomato juice, 2 tsp. sugar, dash celery salt, 1 tsp. salt, 1 tsp. pepper, 2 tsp. gelatin, 1 tsp. onion juice. Soak gelatin in little of the cold tomato juice, dissolve it over hot water; add other ingredients, let stand until cold. Pour into tray of mechanical refrigerator and freeze quickly to height.

Ask your bread dealer for a free Gro-Meter . . . a handy chart to tack on the wall for an accurate recording of the children's growth. The children find it just like a game and don't need any encouragement to eat plenty of this healthy food when they see how it helps their growth.

Buy it for flavor . . . eat it for health.

Let
GENETIK BREAD
help to keep him
healthy

If you want him to be husky it's up to you, Mother! Give him plenty of the new, vitalizing food elements found in Genetik Bread.

Actual tests show that the Genetik Factor in the children's daily bread tends to give them better-than-average physical condition as expressed in weight and height.

Ask your bread dealer for a free Gro-Meter . . . a handy chart to tack on the wall for an accurate recording of the children's growth. The children find it just like a game and don't need any encouragement to eat plenty of this healthy food when they see how it helps their growth.

Buy it for flavor . . . eat it for health.

**McGAVIN'S
GENETIK
BREAD**

★ . . . so see that he gets plenty of the Genetik Factor in the food he eats.

A Table Is Judged by Its Silverware

SET YOURS WITH

1847
Rogers Bros.

Come in and inspect our complete stock of this enchanting silverware . . . we have the pattern and the price you want.

1847 ROGERS BROS.
26-Piece Sets From

\$32.75

BUDGET TERMS ARRANGED

F. W. FRANCIS

JEWELER—1210 DOUGLAS STREET.



SWEDISH EGGS

Hard cook a dozen eggs. Remember that the best way to cook them is to put the eggs in boiling water, reduce the heat so that the eggs cook but the water no longer bubbles. After 15 or 20 minutes plunge the eggs in cold water. When cool, shell, split and remove yolks. Mash the latter and blend with 1/2 cup of mayonnaise, 1/2 cup finely minced cooked beets, 2 tablespoons capers, salt and pepper to taste. Stuff the mixture in the egg whites and sprinkle the top with finely minced parsley. Top the centre of each half with 3 spears of beet and a bit of pickle.



Fish Will Offer Infinite Variety

Different Methods to Avoid Monotony in Preparing Fish Menu

MANY of us who do not think of using fish on the home dinner menu more than once a week will choose it when we go out to dinner at a restaurant. Some housekeepers do not choose their fish with any particular interest. The same kind, cooked in the same way, will be used time after time. Sometimes this is a most uninteresting way and it is no wonder that the family does not care for the Friday dinner.

Here are some of the different ways of cooking fish:

Broiled—Grease hot broiling rack. Brush with soft butter and season fish steaks or fresh fillets or small whole fish; broil same as meat.

Pan Fried—Season steaks, fresh fillets or small whole fish, and fry in hot fat.

Deep Fried—Wipe pieces, dip in seasoned flour, in diluted beaten egg and again in flour or in seasoned, sifted dry crumbs; lower into deep hot fat, 350 degrees Fahrenheit (or hot enough to brown a little cube of bread in sixty seconds); cook to golden brown. Drain.

Oven Fried—Prepare as for frying, put in baking dish, dot with plenty of butter or bacon fat and cook in very hot oven; turn if necessary to brown evenly.

Boiled—Wrap cleaned and scaled fish in a piece of cheesecloth—or, still better, in wet cooking parchment (for if you use this modern cooking paper, you can cook all your seasonings right into your fish—butter, lemon juice, pepper and salt). The parchment may be washed and used over and over again, as it is very tough when wet. Wrap closely, set in the steamer and cook over boiling water, keeping tightly covered.

If boiling in cloth, add chopped onion, celery, and carrot to water; 1 tablespoon vinegar to lemon juice (to increase whiteness and improve flavor), 1 tablespoon butter, and 1/2 teaspoon pickling spice for each quart water, makes plain boiled fish very different. Serve with a good sauce (parsley, drawn butter or eggs).

Baked Fish—If possible place fresh or salted fish on a rack or perforated tin sheet to keep off bottom of pan. Rub cleaned, scaled and washed fish well with flour and dot with bacon dripping or butter or sprinkle with cooking oil. Season well. Bake in moderate oven, 350 degrees Fahrenheit to 375 degrees Fahrenheit.

Stuffing improves a whole baked fish. Another Method—You may wrap fish, stuffed or unstuffed, with all the seasonings, closely in wet cooking parchment, set on rack in baking pan, pour in some boiling water, cover closely and bake in hot oven. The juices closed in the cooking parchment make delicious sauce.

Shrimps Are Favored Dish

SHRIMP IN TOMATO ASPIC

2 tablespoons granulated gelatin
1/2 cup cold water
1/2 cup hot tomato juice
3 tablespoons lemon juice
1/2 teaspoon salt
Dash of white pepper
1 tablespoon onion juice
3 drops tabasco sauce
1 cup flaked shrimp
3 tablespoons chopped sweet pickles
1 cup finely chopped celery

Soak the gelatin in the cold water for five minutes. Add the hot tomato juice and when the gelatin is dissolved add the lemon juice and other seasonings. Cool. When the mixture begins to thicken, stir in the remaining ingredients and turn into a wet salad mold or individual rings. Chill in the refrigerator until firm. To serve, unmold onto beds of lettuce and garnish with mayonnaise.

"JET" STOVE POLISH

cleans cooking hot steel top stoves without danger of blistering. Ask any grocery or hardware in B.C. for "JET" THE HOT STOVE POLISH



Cooking of The Turkey

Since the bird, using tweezers to remove pinfeathers. Remove lungs and scrub the bird inside and out with warm water in which 2 teaspoons baking soda has been mixed. Dry thoroughly. Salt the fowl inside, then stuff, filling both the body cavity and neck cavity firmly. Close the lower opening with a cord and needle, sew the neck skin to the back bone. Tie the feet together close to the body and turn the tips of the wings close back under the body. First place the turkey on its back in an open pan and broil in a hot oven 20 to 30 minutes. Baste frequently with a mixture of 1/2 cup melted butter and 2 cups hot water. After the first broiling turn the oven to moderate and continue roasting for 2 1/2 hours. Baste frequently—it is browned too rapidly protect the breast with a clean piece of cloth soaked in milk.

CRANBERRY RELISH

1 cup cooked cranberries
1 cup chopped celery
1/2 cup chopped onion
3 tablespoons chopped parsley
1 teaspoon salt
1/2 cup Worcester sauce
Drain cranberries free from juice and chop. Mix all ingredients, put in a covered glass jar and chill.

Another Monster Located on Waterfront

(NO RELATION TO CADDY)

This particular monster is built of steel, concrete and timber . . . he feeds on pieces of waste wood . . . chews them up so that you may have an unlimited supply of fuel for your

"AEROFLAME" BURNER

To take care of the ever-increasing demand for sawdust . . . brought about principally through the sale of "Aeroflame" burners, the Manning Mills, Ltd., are now installing the latest type of Rotor Chopping Machine . . . Sawdust as a fuel is here to stay . . . Used in an "Aeroflame" we guarantee economy and absolute satisfaction.

Install an "Aeroflame"

YOUR FUEL PROBLEMS WILL BE TAKEN CARE OF

AEROFLAME SALES CO.

747 PANDORA AVE.

After the Aeroflame . . . the Phoenix Comes Next

PHONE E 4623

Give It the TASTE TEST!

YOU'LL find that Bakeasy makes a finer flavored, lighter, more flaky pastry, gives cakes a finer texture. You simply can't go wrong with Bakeasy—it's more economical, too. Bakeasy is better — and better for you



BURNS & CO., Limited
VICTORIA, B.C.

Cake Recipes That Are Useful

Variations Of Regular Butter Cake

Assemble the utensils and ingredients required:

- 1 cup shortening
- 1 cup granulated sugar
- 2 eggs
- 1 cup milk
- 1 cup pastry flour
- 1 cup and 1 tablespoon hard wheat flour
- 1 teaspoon salt
- 1 teaspoon baking powder

Cream shortening very light and gradually work in the sugar. Cream until the sugar is nearly dissolved in the fat. Beat eggs until very light add to mixture and beat again. Sift flour before measuring then measure 1 1/2 cups and sift from paper to paper with the salt several times. Add a little flour to the butter-sugar-egg mixture mix well, add a little milk and add alternately until you have only one measure of flour left. Mix baking powder with it well and sift into the batter. Beat mixture a few moments, add vanilla and scrape batter into your prepared pan. This mixture will make two small loaves or one nice square or oblong cake.

Bake in a moderate oven, 350 deg. F. for 45 to 60 minutes for square or loaf (depending on depth) 375 deg. F. for 30 to 35 minutes for loaves.

OTHER TYPES
Flavorings—Use different extracts, or strained lemon or orange rind, or coffee essence, or maple flavoring.

Chocolate Cake—Melt 1/2 cup butter.

bitter chocolate over hot, but not boiling water, add 1 tablespoon butter. Stir into butter-sugar-egg mixture before adding dry ingredients.

Spice Cake—Sift with flour 1 teaspoon cinnamon, 1/2 teaspoon each ground cloves, allspice, nutmeg and ginger.

Light Raisin or Date Cake—Place the raisins or dates in a bowl and pour over them 1/2 cup of water. Let them soak for 15 minutes. Drain and chop them up. Add to the batter just before flouring in the tin.

Nut Cake—Flour 1/2 cup, chopped walnuts, almonds, hickory or hazel nuts as in preceding recipe. Add to the batter just before baking.

Orange Cake—Add 2 tablespoons grated orange rind to the batter in place of vanilla. Put together with orange frosting or filling and cover with orange icing.

Fresh-Fruit Drop Cakes—Flour 1/2 cup, washed, dried blueberries or strawberries or sliced red cherries as above. Add to the batter just before baking. Fill individual paper cake cups or muffin tins 2/3 full with batter. Bake at 375 deg. F.

The same batter may be baked in small loaf pans, not too deep.

Chopped and floured fruits, nut meats, candied fruits, candied ginger, coconut may be added.

You may sprinkle surface of batter with finely chopped nuts or cherries or with mixed sugar and spice.

After baking, cake may be sprinkled with icing sugar and not frosted if it is to be eaten at once.

Fresh fish may be washed off, but never should be left to soak in water for a length of time. It will destroy the flavor of the fish and cause the flesh to be of a flabby texture.

LOTUS SALAD

Method: Select a medium size, firm head of cabbage, remove outside leaves and cut out centre carefully leaving outside shell. Cut this shell into four deep points. Shred the cabbage which was removed from shell and mix it with shredded raw carrot, green pepper, thin sliced tart apples, chopped celery, moisten with mayonnaise and return to the shell. Fill it well to the top. Place in centre of a large china plate, surround with lettuce leaves.

Around base of cabbage place radish "rosettes." Arrange middle border of assorted cold meat cuts and sliced cheese; arrange an outside border of sliced tomatoes. Serve with mayonnaise.

We invite your inspection of our stock of woven materials, embroidery supplies, and also a selected range of china and pottery.

WE CARRY IMPORTED TAPESTRIES, HANDKERCHIEFS, GLOVES AND ENGLISH DOLLS

Needle Craft Shoppe, Ltd.

713 YATES ST. PHONE E5334

Imported Knitting Wools, Linens and China

We Are Specialists in

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Imported Knitting Wools, Linens and China

Plain Apple and Apple Crumble

PLAIN APPLE PIE

- 1 1/2 cup sugar (white or brown)
- 1/2 cup butter
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup raisins
- 1/2 cup cinnamon
- 1/2 cup lemon juice
- 1/2 cup lemon rind
- 1/2 cup lemon pulp

Prepare and mix filling, using enough apples to heap the dish, and bake between two crusts, or as an open-faced pie.

RICH APPLE CRUMBLE PIE

- 1/2 cup flour
- 1/2 cup sugar (white or well-sifted brown)
- 1/2 cup soft butter
- 1/2 cup milk
- 1/2 cup raisins
- 1/2 cup cinnamon
- 1/2 cup lemon juice
- 1/2 cup lemon rind
- 1/2 cup lemon pulp

Sift flour and mix with the sugar, work in the butter, squeezing and blending with the hand. Knead and pat the paste to size and shape of dish; use deep baking dish, filling with sliced apples sweetened and flavored as for ordinary pie; lay the paste on top and bake in a moderate oven, about 375 degrees Fahrenheit, until apples are tender and top a tempting brown. Serve with cream or a well-chilled custard sauce.

This is also delicious if a layer of the rich crumble-paste is put in the bottom of a square pan, the fruit next, and a top layer of the paste. Cut in oblongs to serve.

Strawberry Pie With Meringue

Strawberry Meringue

- 1 cup evaporated milk
- 1/2 cup water
- 1/2 cup sugar
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp

Heat milk and water. Beat egg yolks, sugar, salt. Stir in hot milk; cook in double boiler until thick. Remove from fire, add gelatine (that has been soaked in 3 tablespoons cold water). Add lemon. Cool. When ready to set beat till foamy; fold in beaten egg whites. Fill baked pie shell and chill. Just before serving cover with.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

Plain Apple and Apple Crumble

PLAIN APPLE PIE

- 1 1/2 cup sugar (white or brown)
- 1/2 cup butter
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup raisins
- 1/2 cup cinnamon
- 1/2 cup lemon juice
- 1/2 cup lemon rind
- 1/2 cup lemon pulp

Prepare and mix filling, using enough apples to heap the dish, and bake between two crusts, or as an open-faced pie.

RICH APPLE CRUMBLE PIE

- 1/2 cup flour
- 1/2 cup sugar (white or well-sifted brown)
- 1/2 cup soft butter
- 1/2 cup milk
- 1/2 cup raisins
- 1/2 cup cinnamon
- 1/2 cup lemon juice
- 1/2 cup lemon rind
- 1/2 cup lemon pulp

Sift flour and mix with the sugar, work in the butter, squeezing and blending with the hand. Knead and pat the paste to size and shape of dish; use deep baking dish, filling with sliced apples sweetened and flavored as for ordinary pie; lay the paste on top and bake in a moderate oven, about 375 degrees Fahrenheit, until apples are tender and top a tempting brown. Serve with cream or a well-chilled custard sauce.

This is also delicious if a layer of the rich crumble-paste is put in the bottom of a square pan, the fruit next, and a top layer of the paste. Cut in oblongs to serve.

Strawberry Pie With Meringue

Strawberry Meringue

- 1 cup evaporated milk
- 1/2 cup water
- 1/2 cup sugar
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp

Heat milk and water. Beat egg yolks, sugar, salt. Stir in hot milk; cook in double boiler until thick. Remove from fire, add gelatine (that has been soaked in 3 tablespoons cold water). Add lemon. Cool. When ready to set beat till foamy; fold in beaten egg whites. Fill baked pie shell and chill. Just before serving cover with.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2 cup lemon pulp
- 1/2 cup lemon rind
- 1/2 cup lemon pulp
- 1/2 cup lemon pulp

Crush 1/2 cup strawberries; beat with 1/2 cup sugar, 1/2 teaspoon salt, 1 teaspoon lemon juice and 1 egg white beaten until foamy. Add 1/2 teaspoon cream of tartar; beat stiff, or cover pie with whipped cream and fresh strawberries.

Strawberry Meringue

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 cup lemon salt
- 1/2 cup lemon juice
- 1/2

Recipes for Home-Made Candy

Christmas Fare Must Be Lavish

And now for the main Christmas dinner itself. Of course you want a meal to please all the family, and that usually means that the festive board will be happily groaning with plenty of the traditional dishes. No matter how sophisticated our tastes may have become, we all are surprisingly sentimental about our favorite things to eat on Christmas eve since we can remember.

Thanksgiving is a grand old institution which is hard to equal—although the succulent Christmas fowl served up to the Graceland in Dickens' famous story, or even a roast duck with pineapple or orange, have plenty in the way of delicious flavor to recommend them. The conventional turkey may have a note of originality in the dressing, though, if you wish. This recipe, for example, will win you many an enthusiastic compliment.

CHESTNUT AND ONION STEWING

3 cups chopped chestnuts
2 cups onion finely minced
1 cup chopped green pepper
1 cup fat
1 cup milk
1 teaspoon salt
1 quart soft bread crumbs (about 3 large loaves)

Put the onion and green pepper in the fat until the onion has turned yellow. Add the milk, heat until the boiling point is reached and then simmer for five minutes. Stir in the chestnuts and chestnuts. Pour gradually over the bread crumbs until lightly mixed throughout. Stuff lightly into the turkey without much crushing.

Of course, everyone likes mashed potatoes to eat with the turkey. Reducing diets are forgotten on this important day. But if you'd like to have them look and taste a bit different than usual, try this manner of fixing them:

POTATO PUFFS

4 cups mashed potatoes (lightly drained)
1 egg
1 cup melted butter
1/2 cup milk
Salt and pepper

Whip potatoes and butter until creamy. Add eggs and milk which have been beaten together and season. Beat well and form into balls of two sizes. Place the larger ones on a greased baking dish with the smaller ones (about the size of a walnut) on top. Brush with some more melted butter and bake in a very hot oven for about 20 minutes, or until brown. They will make attractive decorations for the turkey platter.

GARNISHES GLORIFY A TURKEY

An attractive garnish always adds such a festive beauty to the turkey or any other roast—and contributes much to its beautiful flavor as well. Here is a suggestion which can be easily prepared and will add to your reputation as a cook with smart ideas.

SPICED CRAB APPLES AND ORANGE SLICES

12 crab apples
3 cups sugar
1 1/2 cups water
Whole cloves
Small piece stick cinnamon
3 or 4 seedless oranges

Boil together sugar and two-thirds cup water. Place two or three whole cloves in the washed crab apples. Cook just a few at a time in the gently boiling syrup for about 10 minutes—or until the skin starts to split. Remove from syrup and add one cup water and stick cinnamon. Cut oranges in thick slices and cook slowly in syrup for 15 to 20 minutes.

Sweet potatoes are another "must" for Christmas feasting—but once again you may indicate your flair for originality by preparing them in a souffle.

SWEET POTATO SOUFFLE

2 cups mashed sweet potatoes
1/2 cup hot milk
4 tablespoons butter
1 teaspoon grated onion rind
3 egg whites
1/2 teaspoon salt
Powdered sugar

Gradually beat hot milk to which butter has been added into the mashed sweet potatoes. Add grated

Useful Timetable for Baking Cakes In Different Categories

ANGEL CAKES		
Begin with	slow oven 275° F.	30 min.
Then increase	moderate oven 325° F.	30 min. or more
In 10 x 15-inch pan for rolls, etc.		
or layers	moderate oven 375° F.	15-20 min.
Difficult (Angel) with yolks	slow oven 275° F.	30 min.
then	moderate oven 325° F.	50 min. or more
BUTTER CAKES		
Cup Cakes	moderate oven 375° F.	20 min.
(Chocolate)	moderate oven 350° F.	20-25 min.
Deep layers 8 x 8 x 2-inch	moderate oven 350° F.	45-50 min.
(Chocolate)	moderate oven 325° F.	1 hour
Layers	moderate oven 375° F.	30-35 min.
(Chocolate)	moderate oven 325° F.	15-20 min.
Loaf Cakes	moderate oven 350° F.	45 min. or more
Pound Cakes	slow oven 300° F.	40 min. or more
SPONGE CAKES		
Plain Sponge Cake (large pan) slow oven	300° F.	1 hour
Hot Water Sponge Cake		
large pan	moderate oven 350° F.	35 min.
In 8 x 8 x 2-inch pan, moderate oven	350° F.	25 min.
In loaf pans 12 x 8 x 3, moderate oven	350° F.	30 min.
Layers	moderate oven 325° F.	15-20 min.
Drops	moderate oven 375° F.	12 min.
Bundling Cake	slow oven 300° F.	30 min.
then	moderate oven 325° F.	35 min.

lemon rind, salt and pepper and beat well. Beat egg whites stiff and fold into the mixture and place in a greased baking dish. Bake in hot oven for about 35 minutes; or until it puffs a little and is nicely browned.

Fatty scalloped oysters certainly seem to belong with the turkey. But if you'd like to vary them a little, making them serve as a vegetable as well, just try preparing them with corn. And this is how you can do it: Use aluminum layers of seasoned cream style canned corn and oysters. Top with cracker crumbs and bake until heated through and browned on top.

SALADS TO LOOK CHRISTMASY

Not forgetting the salad, of course—and here's where you can carry out your Christmas color scheme quite charmingly, as well as in a most appetizing manner. One way of introducing the tangy goodness of cranberries into your meal is:

JELLIED CRANBERRY SALAD

1 quart cranberries
2 cups water
1/2 cup granulated sugar
1/2 cup lemon juice
1 cup cold water
1 cup chopped celery
2 tablespoons lemon juice
1 cup chopped walnuts

Cranberries in two cups water until they start to pop, and strain if desired. Add sugar and gelatin which has been sprinkled on the cold water. Stir until gelatin is dissolved. Chill until it begins to set and add celery, lemon juice and diamond walnut kernels. Pour into eight individual molds and chill until set. Unmold on lettuce and serve with mayonnaise. Decorate with walnut halves. If you mold this salad in individual ring molds the mayonnaise can be arranged inside.

And here's another salad that is appetizingly light for the hearty Christmas feast:

CHRISTMAS SALAD

2 cups diced avocado
2 cups sliced red apples
3 tablespoons lemon juice
1 tablespoon olive or salad oil
1 teaspoon salt

Combine diced avocado and red apples. Toss together lightly. Mix the oil, lemon juice and salt and pour over fruit, allowing it to stand in refrigerator until you are ready to serve it in lettuce nests garnished with watercress.

CROTON OMELET

1 cup bread cut in 1/2-inch cubes
Butter
4 eggs
1/2 teaspoon cream
1/2 teaspoon salt
Pepper

Fry cubes of bread in butter until browned. Beat eggs slightly, add cream, salt, pepper and crotons. Put two tablespoons butter in hot omelet pan, and as soon as melted and slightly browned turn in mixture and cook as French omelet.

Love

50¢ IN PRIZES MONTHLY
See Our Big Ad for Details
Use Love Line Slicker, Grape, etc. for every occasion. Solve drags



... In Painting and Decorating

Use the Best

WE ARE AGENTS FOR THE
MARTIN-SENOUR
100% PURE PAINTS

We Carry a Full Line of Paints for Every Purpose
Varnish, Painters' Supplies and Glass

The Melrose Co. LIMITED.
1108 Broad Street Phone G 2021

British Columbia's Champion Cook

Wins with **Diana!** OIL RANGE

"Get rid of drudgery—get a DIANA!" That's the advice of British Columbia's Champion Cook, Mrs. W. E. Lock.

Read what Mrs. Lock says:

"You have asked me for my candid opinion in regard to how I like my Diana Oil Range.

"I would like to say that in my opinion the Diana fills a long-felt want in the home. Of course, you understand a farmer's wife spends most of her time in the kitchen and I like my kitchen free from dust and dirt, and the Diana makes that in all ways possible. It is impossible to find a nicer looking Range and it surely combines good looks with comfort and economy. "I exhibited at Vancouver, Victoria, Langley, Surrey, Surrey and Port Kells, winning 73 prizes in all. My bread took four firsts and my bread and buns at Surrey won a prize for each entry, six in all. I also won the aggregate at Vancouver, Langley, Surrey and Surrey. During the month in which I did my exhibition baking I only used 20 gallons of oil, which costs 11 1/2 cents per gallon delivered in my home.

"I can in every sense say that the Diana is a winner, and to all housewives who take a pride in their homes and want to get rid of drudgery, say get a Diana."

Mrs. W. E. Lock

Learn what the New DIANA Oil Range can do for you. The DIANA is NOT a converted coal range. Its built-in oil-burner is trouble-free and very economical. In every way it is a Champion!

HALL FUEL & HEATING COMPANY

2203 Granville Street

Vancouver, B. C.

Distributors for British Columbia

SEE

Diana!

RANGE

IN OPERATION

AT THE

COAST HARDWARE

1418 DOUGLAS STREET

BUY

Diana!

RANGE

ON "THE BAYS"

DEFERRED

PAYMENT PLAN

Ranges, Third Floor at THE BAY



SEVENTY-THREE PRIZES won in competition with the best cooks in British Columbia were the awards won by Mrs. Lock of Cloverdale, during September. The above picture was taken in her kitchen and she is just popping one of her delicious lemon pies into her Diana oven.

Cheese Dishes Are Quickly Made

Cheese Imparts Flavor To Quickly Made Dishes

Cheese is like egg in two ways—it belongs to the substantial body-building foods—and in cooking it cannot be given a strong heat; low heat or a short time of cooking is necessary for good cheese dishes. You will observe that all the best cheese dishes can be quickly made or that these are combined with foods already cooked, so the dish can be finished with little heating.

You have noticed how well the nutty flavor of cheese fits in with foods like bread, biscuits, macaroni, rice—things with a bland and gentle flavor of their own; it goes well with vegetables, too, and cheese and eggs, although they are so much alike in the work they do, make an excellent combination (since both cook quickly and egg has a mild flavor). Cheese and bacon give another "natural born" combination of flavors.

Here are as many kinds of cheese dishes as possible, and you can make others from each one.

Cheese Sandwiches—Use soft spreading cheese, or grate Canadian cheese and soften it with butter or cream or salad dressing. A little mustard improves many cheese spreads. Use plain or with chopped nuts, chopped olives, or pickle, orange marmalade, tart jelly or jam, to spread between brown or white or nut bread. (Different additions will suit different kinds of cheese.)

Toasted Cheese Sandwiches—Spread a slice of buttered bread with soft or grated cheese, the other slice with orange marmalade or chopped fried bacon, toast of catsup, etc. Put together and toast on both sides. Serve very hot.

Cheese Dreams—Make cheese sandwiches, with or without fried bacon, fry sandwich to a golden brown on both sides in a buttered pan. Serve very hot (in lettuce cup or on croutons, when possible).

Macaroni and Cheese—Cook macaroni or spaghetti in a large pot of boiling salted water until tender. Drain it in colander, run cold water through it.

Make plenty of cream sauce and add 1/2 cup grated cheese to each cup of sauce. Allow at least 2 cups sauce to 2 cups cooked macaroni.

Put alternate layers cooked macaroni and cheese sauce in a greased baking dish—keep mixture very moist. Spread top with good layer of grated cheese, plain or with buttered crumbs, and sprinkle with paprika. The secret is the cheese sauce—and plenty of it.

Use canned spaghetti if you like, even if made with tomato sauce. Just add the cheese sauce and cheese topping.

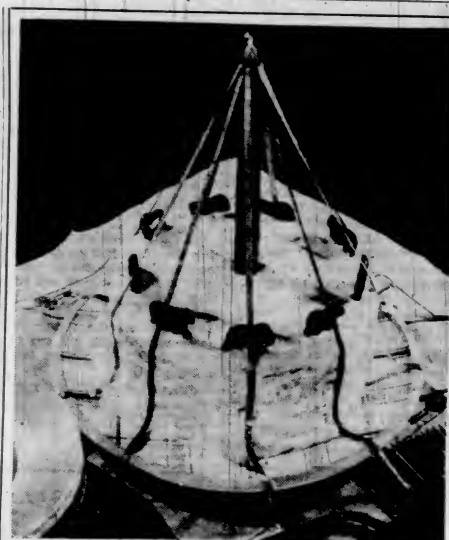
Place macaroni or spaghetti dish in a pan of hot water and bake in moderate oven until golden brown on top.

Cheese and Rice Croquettes—Mix 2 cups cold boiled rice with 2 tablespoons melted butter, 1 slightly beaten egg and a little salt and pepper. Shape soft cheese or grated cheese softened with butter, in small balls, the size of a walnut. Around these press a coating of rice mixture to cover completely. Roll these larger balls in sifted biscuit or dry bread crumbs, then in beaten egg, mixed with a little water, and again in the crumbs (which should be seasoned with salt and pepper). Fry balls in deep hot fat (Temperature 385 to 390 deg. F. or hot enough to brown a small square of bread in 40 seconds). Serve with cheese sauce.

Cheese Omelette—Make either the plain omelette or the fluffy omelette. Before folding it, spread half generously with grated cheese—and, if you like, serve cheese sauce with the omelette.

Poached Eggs with Cheese—Make a cheese sauce either by adding grated cheese to the cream sauce or for a snappier dish, in the way given next.

Pour this over hot buttered toast and slip a poached egg on each slice. Sprinkle lightly with paprika. Cheese Sauce, Rarebit Style—Put 1 tablespoon butter and 1 1/2 cups



MERRY-GO-ROUND BIRTHDAY CAKE

Make a plain cake in three layers, with jam filling between each. Frost with seven-minute frosting all over top and sides.

Before frosting hardens, push feet of animal crackers into it in a row around outer edge of top of cake.

In centre place a Christmas tree candle, fasten var-colored ribbons around it and extend each ribbon to an animal cracker at the edge. This makes a merry-go-round effect.

After ribbons are fastened to the centre candle, the candle may be carefully lighted.

Make Sandwiches More Interesting

One sure and certain way to make sandwiches interesting is to fix up the butter before spreading it on the bread. For instance: To each quarter cup of softened creamed butter add:

One tablespoon grated onion or onion juice and one tablespoon condensed tomato soup.

One small can sardines, two tablespoons condensed tomato soup and two teaspoons lemon juice.

One teaspoon horseradish, and one teaspoon condensed tomato soup. (This would be good in a roast beef or ham sandwich, except for meats that have outstanding flavor.)

WELSH RAREBIT

2 tablespoons butter
1 teaspoon salt
1 cup low salt or beer
1 egg
1 pound bread cut in cubes
1 teaspoon dry mustard
1 tablespoon Worcestershire sauce
Dash cayenne

Mix butter, milk or beer, salt and egg. Put in pan, add cheese and cook over low heat until cheese has melted, stirring constantly. Add mustard and Worcestershire sauce. Serve on Melba toast and garnish with crisp bacon and parsley.

LUNCHEON DISH

Brown two slices bacon, cut fine in a skillet. Add dried beef pulled into bits. Fry. Make gravy with flour and evaporated milk, adding one beaten egg just before pouring into Vienna rolls, scooped out and loaded.

There's Protection in QUALITY MILK

Any doctor will tell you... your child needs good milk to build a sturdy body, sound teeth, strong bones... it is the rich, delicious purity of our Grade "A" Jersey Milk which has won us our lasting friends.



"A Producer's Service . . . Direct to the Consumer"

THE FARMERS' DAIRY

100 Per Cent Locally Owned by Local Dairy-men

We give you personalized service, direct from the producer to you. The uniform quality of our pure dairy products is maintained only by rigid inspection and adherence to the highest standards, equalled only by the reliability of our delivery system serving every part of Greater Victoria.

We Invite Public Inspection of Our New Modern Plant and Renovated Premises

REGISTERED JERSEY DAIRIES, LTD.

PHONE G 5044

608 BROUGHTON ST.

Home-Made Breads Delicious

Breads May Be Varied For Winter

Even winter offers some advantages. It makes it more inviting to spend extra time in the kitchen. In fact, it encourages some of us to want to spend more hours in the cozy kitchen, fixing up something particularly good to add a bright touch to ordinary meals.

Your own imagination suggests so many things, fancy or otherwise, that can be prepared with a little extra time, that we will take this opportunity to suggest only one—bread. Isn't everybody in your home tired of the usual breads you have been serving them? And wouldn't it be a grand surprise to offer them an extra good bread that you've made yourself—one of those dandy breads that folks like better than cakes.

EASY TO MAKE

Dressed up, quick breads, aren't hard to make at all—in fact, a youngster with an inclination toward cooking would have no trouble with them. And they are so delicious that it's hard to believe they were effortlessly combined and baked.

Here are a few recipes that will take your breads definitely off the ordinary list—and you'll have fun making them, too.

BANANA BREAD

(One Pound Loaf)
1 cup shortening
1 cup sugar
1 cup butter
1 cup packed bananas (about 2 large bananas)
1 cup sour milk
1 cup lemon juice
2 cups bread flour
1 teaspoon baking powder
1 teaspoon salt
1 cup chopped nuts

Cream shortening and sugar. Beat eggs until light and add to first mixture. Add sour milk and lemon juice to sifted bananas and combine. Add sifted flour, baking powder, salt and soda and finally the nuts. Stir only enough to combine thoroughly. Bake in a greased loaf pan in a 350 degree oven for forty-five minutes.

PECAN BREAD

(One Loaf)
2 cups flour
4 tablespoons baking powder
1 teaspoon salt
1 cup sugar
1 cup chopped pecans
1 egg
1 cup milk
3 tablespoons melted shortening
Sift dry ingredients together and add nuts. Add beaten egg to milk and shortening. Add to flour mixture, stirring only enough to moisten the flour. Bake in a greased pan at 350 degrees for forty-five minutes to an hour.



GREENGAGE PLUM ICE (SERVES EIGHT)

1 No. 2, can or 3½ cups green gage plums
Juice of green gage plums with enough water added to make 3 cups
½ cup sugar
2 tablespoons cornstarch
2 drops green vegetable coloring
[Drain the juice from the canned plums and then remove their seeds. Place the plums in a small bowl and beat them with an egg beater until they are smooth enough to combine with other ingredients. Place water and plum juice in saucepan and heat. Combine the sugar and cornstarch and stir them into the juice, continuing until the mixture has thickened.]
Remove from fire and cool to lukewarm. Add plum pulp and lemon juice. Pour into freezing container of modern ice cream freezer, allowing room for expansion by filling not more than two-thirds full. Assemble and cover. Pack mixture of three parts crushed ice to one part of rock salt around the freezing container. Turn crank slowly but steadily. When mixture becomes too stiff to turn, take out dasher and pack down evenly with a spoon. Cover the ice with wax paper and replace cover. Then pour the excess water from the ice and replenish ice and salt around the freezing container. Cover and allow to harden before serving.

COCOA LOAF

(One Loaf)
2 cups flour
3 tablespoons baking powder
1 teaspoon salt
1 cup sugar
1 cup cocoa
1 egg
1 cup milk
3 tablespoons melted shortening
Sift all dry ingredients together three times. Beat egg and add milk and shortening to it. Stir the liquid ingredients into the dry mixture, stirring only enough to combine. Pour into a greased loaf pan and bake at 350 degrees for forty-five minutes.

BUTTERSCOTCH BREAD

(Two One-Pound Loaves)
2 eggs
1 cup brown sugar
3 tablespoons melted shortening
1 cup flour
1½ cups soda
1 teaspoon baking powder

Recipes for Corn Bread

Breakfast, luncheon or dinner, each is made more inviting when crisp hot corn breads are served. Try this old-fashioned meal as an ingredient for winter dishes.

BREADSTICKS

Combine all dry ingredients and add buttermilk. Beat until thoroughly mixed and add melted shortening. Heat breadstick pan in the oven and when very hot remove and grease.
Fill sections with batter and bake in a hot oven for twenty minutes or until brown.

FRIED CORNMEAL MUSH
Cook two cups water half cup corn meal, one teaspoon salt for forty to sixty minutes. Pack into empty tin can. When cold cut in slices and brown in fat. Serve with syrup.

BATTER BREAD

Mix three egg yolks and one and a half cups boiled rice. Add mixture of one cup corn meal, one teaspoon salt, one tablespoon baking powder. Add one pint milk. Melt two tablespoons butter in a baking dish and bake mixture in a moderate oven.

Flavorings—It is cheaper in the end, and you get better results, if you buy pure flavoring extracts. You may also buy safe vegetable colorings to tint kings etc.

DELICIOUS DISHES THAT MAY BE MADE WITH HORSESHOE BRAND SALMON

CHECK THESE RECIPES

BAKED SALMON

1 Cup Horseshoe Brand Salmon
1 Cup drawn butter sauce
Salt and pepper
Flake the salmon, mix with the drawn butter, salt, pepper and lemon juice. Fill little earthen dishes with the mixture, cover with fine bread crumbs and brown in a hot oven (450 deg. Fahrenheit).

HOT SALMON MOUSSE

4 Tablespoons fat
4 Tablespoons flour
2 Eggs, beaten
1½ Teaspoons salt
1½ Teaspoons pepper
2 Cans or 1 cup Horseshoe Brand Salmon
1 Cup soft crumbs
Heat fat, add flour and mix well. Add milk and cook, stirring constantly until thick. Add seasoning, lemon and onion juice. Cool. Add sauce to the eggs. Mix salmon and crumbs; combine with first mixture. Fill well-oiled fish mold, set in a pan of hot water and bake in a slow oven 45 minutes.
Unmold, garnish with strips of pimiento and asparagus tips on toast; lemon wedges and watercress.

SALMON CASSEROLE

Put alternate layers flaked Horseshoe Brand Salmon and fine cracker crumbs in a greased casserole. Pour over all a can of mushroom soup to which 1 tablespoon grated onion has been added. Bake in a moderate oven for 20 minutes.

SALMON BISQUE

(Extra Rich Creamy Soup)
To 2 cups medium white sauce, add 1½ cups Horseshoe Brand Salmon. Cook 3 minutes and press through wire sieve. Reheat, add 1 teaspoon finely mixed parsley, seasoning and a dash of paprika.

SALMON LOAF

1½ lb. can of Horseshoe Brand Salmon
2 cups soft bread crumbs
2 Eggs, beaten
1 cup of milk
1 cup of onion
1½ Teaspoons lemon juice
1 Teaspoon salt
1 Teaspoon pepper
1 Teaspoon cornmeal
1 Teaspoon onion juice
1 Teaspoon lemon juice
Method—Mix all ingredients together and press into a greased shallow mold. Bake 40 minutes in moderately hot oven 375 degrees. Serve with mushroom olive sauce.

SALMONETTES

1 Cup Horseshoe Brand Salmon
1 Cup soft bread crumbs
1 Teaspoon salt
1 Teaspoon pepper
1 Egg, beaten
1 Teaspoon melted shortening
1 Teaspoon lemon juice
1 Teaspoon onion juice
1 Teaspoon cornmeal
1 Teaspoon onion juice
1 Teaspoon lemon juice
Bone fish. Stir in bread crumbs. Add egg, all seasonings and shortening. Mix. Shape into croquettes. Roll in fine dry bread crumbs (additional). Deep-fry in hot fat which is the right heat when it browns cubes of bread in 40 seconds (390 degrees F.). Fry until golden brown. Serve with chili sauce or white sauce.

SALMON AND NOODLES AU GRATIN

1 Pk. noodles (fine size)
1½ lb. can Horseshoe Brand Salmon
1½ cups grated cheese
1½ cups pimiento cheese
Method—Drop noodles into rapidly boiling water (salted), boil for 10 minutes. Mix together, salmon, cheese, onion, noodles and cream sauce. Pour into buttered baking dish. Bake at 400 degrees for 15 minutes.

SALMON SOUFFLE

4 Tablespoons butter
3 Tablespoons flour
1 Cup Milk
2 Eggs
Method—Melt butter in saucepan. Add flour, salt and milk, cook, add flaked salmon, slightly beaten egg yolks. Fold in beaten whites. Pour into a buttered baking dish. Oven poach at 325 D. or 350 D. for 50-60 minutes.

SALMON AND CORN FRITTERS

1½ lb. tin of Horseshoe Brand Salmon
1½ cups corn meal
1½ cups flour
1½ cups milk
1½ cups soda
1 Teaspoon salt
1 Teaspoon pepper
Flake salmon and add ingredients in order given. Drop by heaping tablespoons on a skillet the bottom of which is well covered with hot fat. Fry to a golden brown, turn, and when both sides are nicely browned serve hot as main course for luncheon or supper.

SALMON AND PICKLE LOAF

1½ lb. tin Horseshoe Brand Salmon, flaked
1½ cups bread crumbs
1½ cups milk
1½ cups corn meal
1½ cups soda
1 Teaspoon salt
1 Teaspoon pepper
Mix ingredients for loaf in order given. Pack in small buttered coffee tin and bake in moderate oven (375 degrees) for about one hour or until the loaf becomes firm. Remove from tin to a meat platter and pour hot white sauce over it. Arrange thin slices of hard cooked eggs over the top and in the centre of the egg yolks arrange thin slices of olives. Serve hot.

SALMON CROQUETTES

2½ cups flaked Horseshoe Brand Salmon
1 Cup white sauce
1 Cup chili sauce or tomato chutney
1½ cups fine bread crumbs
1 Teaspoon salt
1 Egg, well beaten
1 Teaspoon pepper
Flake salmon, add chili sauce or tomato chutney, salt, pepper and white sauce and mix well. Cool, shape into croquettes and dip into bread crumbs, then into beaten egg and into bread crumbs again. Fry in deep fat and drain.

BAKED POTATOES STUFFED WITH SALMON

Potatoes, as many as may be desired
Butter
Milk
Slices of cheese or tomato
Tomato Sauce
Bake potatoes, cut slice from top remove centres from shell and mix an equal amount of flaked Horseshoe Brand Salmon. Season with salt, pepper, butter and milk and refill shells. Top with a thin slice of cheese or tomato and then return to the oven for a few minutes. Serve with tomato sauce.

Suggestions for Christmas Feast

Ingredients Must Be of Best Grade

One thing you'll find about candy recipes—if you haven't already discovered it years ago—is that it pays to use nothing but the very best ingredients. To substitute cheaper items for the rich ingredients specified is absolute folly, for your candy will never be its best unless it is prepared strictly according to rule. Candies are not supposed to be economical foods and stinting on the recipe is almost certain to result in a disappointing mess.

If you're going to go in for candy making, it's an excellent idea to equip yourself with good tools—a good candy thermometer is one of the most important. An electric mixer, while not absolutely essential, will save hours of time and huge amounts of hard labor.

Here are some candies you'll find particularly good.

TAFFY APPLES

2 cups sugar
1 cup water
1 cup corn syrup
1 teaspoon cinnamon flavoring
1 teaspoon red coloring
1 dozen small, firm apples
1 dozen wooden skewers
Boil the water, syrup, and sugar together until a brown caramel color is reached (about 300 degrees Fahrenheit). Remove from the heat and add the cinnamon and red coloring. Cool slightly. Meanwhile force a skewer firmly into the core of each apple. Dip them one at a time into the heavy red syrup, drain well, and then place on a buttered baking sheet to cool.

COFFEE NUT PRALINES

3 cups medium light brown sugar
1 cup strong coffee
1 cup butter
1 teaspoon vanilla or almond extract
1 teaspoon cream of tartar
1 teaspoon salt
1 cup chopped pecans or walnuts
Cook together all the ingredients except the flavoring and nuts until a soft ball can be formed when syrup is dropped into cold water



"ENGAGEMENT" CAKE

4½ cups pastry flour
6 teaspoons baking powder
1 teaspoon salt
6 egg whites
½ cup shortening
2½ cups sugar
1½ cups milk
2½ teaspoons vanilla
Method: Sift and measure flour. Add baking powder and salt to flour and sift three times. Cream shortening, add sugar gradually, beating until light and fluffy. Add flour mixture alternately with milk and vanilla. Mix well. Fold in egg whites which have been beaten until stiff. Bake in greased pan in 350-degree Fahrenheit oven about one hour. Frost with seven-minute icing.
Directions for Assembling: Put two large round layers of cake together with white frosting covering over all with same frosting. Select a medium-sized embroidery hoop and cover it by winding inch-wide strips of aluminum foil around it. Make a "diamond solitaire" by wadding up some of the foil, cover with an unwrinkled piece of foil and fasten "diamond" to the hoop. Insert bottom of hoop in centre of frosted cake.

(about 233 degrees Fahrenheit)

Add the nuts or, if you wish, an equal amount of shredded coconut, and beat until creamy and thick enough to hold its shape. Drop by large spoonfuls on a buttered slab or waxed paper.

DATE NUT ROLL

1 cup milk
1 cup granulated sugar
1½ cups pitted dates, chopped
1 teaspoon vanilla
1 cup finely chopped walnuts
Cook the milk, sugar, and salt together in a saucepan until the soft ball stage is reached (232 degrees Fahrenheit). Lower the heat, add the dates, and stir until they are melted. Remove from the heat, add the nuts and the vanilla, and beat until the candy is thick enough to mould readily. Form it into a roll about two inches in diameter and drop into a greased refrigerator cookie mold or roll in a damp cloth and chill. To serve, slice very thin.

BURNT SUGAR FUDGE

2 cups sugar
½ cup milk
1 teaspoon butter
1 cup chopped walnuts
1 teaspoon vanilla
Heat one-half cup sugar over a slow fire, stirring constantly until it just melts. Add the milk gradually, then stir in the remaining sugar and butter. Raise the heat slightly and cook to the soft ball stage (234 degrees Fahrenheit), stirring frequently. Place the saucepan in a pan of cold water and cool without stirring until room temperature. Beat until thick and dull on the surface. Stir in nuts and vanilla and turn into a buttered pan.
SOFT CREAM FUDGE
2 one-ounce squares unsweetened chocolate, melted
2 cups sugar
1½ cups corn syrup
1 tablespoon cream
1 cup sour cream
1 teaspoon salt
1 teaspoon vanilla
Combine all ingredients except the vanilla and cook to the soft ball stage (232 degrees Fahrenheit). Cool, without stirring, to room temperature. Stir in the vanilla and continue beating until just ready to set. Then pour into a buttered pan and when firm cut into squares.

"My linoleum stays clean and bright without scrubbing"



Johnson's Self-Polishing Glo-Coat keeps it beautiful and saves me hours of work"

Millions of housewives have discovered the easy, pleasant way to keep their linoleum sparkling clean. They use Johnson's Self-Polishing Glo-Coat, the amazing floor polish that shines as it dries without rubbing or buffing.

E. C. JOHNSON & SON, LTD. BRANTFORD, CANADA

A CHILD CAN APPLY GLO-COAT

It's so easy to spread Glo-Coat lightly over the floor! This liquid polish never streaks or smears. In twenty minutes your floor is dry, gleaming with a wonderful polish that everyone will admire. Glo-Coat protects floors from wear—gives them longer life. Buy a can of Johnson's Self-Polishing Glo-Coat today. Don't accept a substitute. By the Makers of Johnson's Wax

"Divinity" Recipe Quickly Made

1 cup granulated sugar
1 cup boiling water
3 egg whites
2 cups granulated sugar
1 cup corn syrup
4 cup walnut meats
1 teaspoon vanilla
Without stirring, boil one cup sugar and water until syrup will spin a thread (215 degrees Fahrenheit). Pour over the stiffly beaten egg whites slowly, beating constantly. Start the two cups of sugar and corn syrup to cook when the first mixture is removed from the fire. Beat the first mixture until the second reaches the crack stage (270 degrees Fahrenheit) or until small drops will form a brittle mass in a cup of cold water. Cool until bubbles disappear in syrup, then pour over the egg mixture and beat continuously until mass stiffens. Add the nuts and a thread (215 degrees Fahrenheit). Flavoring. Pour on a buttered platter. When stiff cut in squares.

Deliciously Different

GAINERS' Superior HAM



SPICE BAKED:

12 lb. Gainers' Superior Ham
1 Teaspoon mustard
1½ Cup brown sugar
1½ Teaspoon paprika
1 Cup vinegar
1½ Cup water (in which ham was cooked)
6 slices of canned pineapple
Whole cloves
6 Prunes
6 Marshmallows cherries

Plunge ham into water, boil ten minutes, reduce heat and simmer two hours. Remove rind. Sprinkle the fat surface with the mustard and paprika. Pour over the vinegar and water mixed and bake in a slow oven (300 F.) for 1½ hours. Baste frequently. Sprinkle fat surface with the brown sugar, dot with whole cloves. Continue baking without basting for 1 hour. Place slices of pineapple around ham and continue baking ½ hour. Garnish with pineapple rings, prunes and cherries. Serves 16 to 18 persons.

LUNCHEON SUGGESTIONS:

Grilled Superior Sausages, Sliced Apples; Creamed Potatoes; Grape Sherbet; Coffee.

Use Gainers' pure lard-rendered lard, but remember to use less of it than any other lard or shortening.

"When It's Gainers' It's Good"

HAMS - BACON - LARD - WIENERS
SAUSAGES AND COOKED MEATS

The Home of Complete Electrical Service

We feature sales and service of

- Gurney Electric Ranges
- ABC Washers and Ironers
- Leonard Electric Refrigerators
- Northern Electric Radios

WE SPECIALIZE IN ELECTRICAL APPLIANCE WIRING AND INSTALLATIONS

NIXON'S LTD.

Now in Our New Location
1205 Douglas St. Phone G 2634
Opposite Woolworth's

MADE IN CANADA

A RECIPE That Ends All Washday Drudgery

BUY A

Beatty BROS. LIMITED WASHER

TERMS AS LOW AS \$1.00 PER WEEK THE LOWEST-PRICED STANDARD WASHER IN WESTERN CANADA

BEATTY WASHER STORE

1609 Douglas Street Phone G 7511

Serve Appetizers Before Meals

It Is Now Fashionable To Serve Appetizers

One of the most interesting phases of modern fashions is the return to the continental custom of "appetizers." These are snappy, useful appetite teasers, served with cocktails, plain or alcoholic, before dinner, or as the first course at dinner or luncheon, or as part of the buffet style service for evening refreshments. This appetizer may be a canapé, a cocktail, or an assortment of hors d'oeuvres.

For the cocktail hour, canapés are served with a cocktail, plain or alcoholic. As a first course either canapés, hors d'oeuvres, or a suitable cocktail (fruit, beverage or fish) may be served. In this case, if the hors d'oeuvres is selected, it will consist of two or three different kinds of canapés, with relishes served individually all on one plate. This is served on service plate at dinner.

At buffet style meals, the mixed hors d'oeuvre is correct. It consists of from six to twelve savory and highly seasoned foods, served on large trays, or glass dishes with compartments, from which the guests help themselves. Crackers or tiny bread-and-butter sandwiches are available, as well as separate plates or trays of assorted canapés. This type of service is similar to the Scandinavian Smorgasbord, or relish table. An assortment of hors d'oeuvres plus a variety of salads from which the guests help themselves before the meal. The corresponding custom among the Italians is called Antipasto, and is usually composed of an assortment of raw pickled fishes, anchovies, smoked salmon, pickled onions, cucumber pickles, hard-cooked eggs, sliced tomatoes, green and ripe olives, sliced salami, etc.

Several Christmas Dinner Menus Available to Choose From

Roast Turkey Dinner	Baked Ham Dinner
Hors d'Oeuvres	Oysters on Half Shell
Oysters, Cocktail, Radishes	Baked Whole Ham, Spiced Prunes
Roast Turkey, Stuffed	Candied Sweet Potatoes
Giblet Gravy	Buttered Broccoli
Baked Potatoes on Half Shell	Jellied Waldorf Salad
Cranberry Sherbet	Minced Ice Cream
Green Grape Ring Salad	Black Walnut Angel Food
Christmas Pudding	Coffee
Roast Chicken Dinner	Roast Duck Dinner
Shrimp Cocktail	Canapés
Celery, Olives, Pickles	Radishes, Duck, Mashed Potatoes
Roast Chicken, Ham Stuffed	Rice Croquettes
Mashed Potatoes, Cauliflower	Cranberry Sauce
Cranberry Sauce	Asparagus Bundles
Endive Salad, Roquefort Dressing	Pig Pudding, Cranberry Hard Sauce
Celery, Mince Pie, Nuts	Coffee
Roast Beef Dinner	Roast Goose Dinner
Tomato Juice Cocktail	Cranberry Juice Cocktail
Prime Rib of Beef	Stuffed Celery, Radishes
Yorkshire Pudding	Olives
Browned Potato Puffs	Roast Goose, Fruit Stuffing
Baked Stuffed Onions	Caramel Street Potatoes
Cranberry Jelly	Buttered Brussels Sprouts
Grape Chutney Salad	Hot Rolls
Plum Pudding, Claret Hard Sauce	Pineapple and Pomegranate Salad
Coffee	Carrot Mince Pudding
	Brandy Sauce

Terms Used In Cooking Vocabulary

We often find words in recipes that we do not clearly understand. Some of these refer to methods of mixing ingredients in a recipe, or to some special process in cooking. We are giving here a few of these terms for the benefit of those who may not be familiar with them.

Basting is keeping food moist while cooking, by pouring a hot liquid over the food at intervals.

Folding is used to add beaten cream or egg white to a mixture without destroying its lightness. Place the beaten cream or egg white on top of the mixture and then gently pass a whip or spoon down through both and bring up some of the mixture and place it on top. Repeat this motion until both are blended.

Braising is a method of cooking the less tender cuts of meat. Brown the meat in a little hot fat in a deep-covered kettle or a Dutch oven, add the desired seasonings and enough boiling water to half cover the meat, and bake in a moderate oven of 350 degrees F. until tender.

Creaming consists of repeatedly pressing such material as shortening against the side of the bowl with the back of a spoon until it has the texture of a very thick cream. An electric beater may be used for this process.

Beating is a motion made by rapidly lifting the mixture over and over by means of a spoon, fork or whisk, so that the under part of the mixture is continually lifted to the surface. In this way air is incorporated in the mixture. Beating

with an electric beater is done by the automatic revolution of the beaters at high, medium or low speed, according to the directions in each recipe.

In larding long narrow strips of salt pork or bacon are inserted in rashes which have been made over the surface of lean meat or fish before roasting or baking it.

In marinating salad materials or other foods are allowed to stand in French dressing or a similar mixture a short time before using.

Simmering is cooking just below the boiling point, between 180 to 200 degrees F. Bubbles just break below the surface of a simmering liquid, making a slight motion over the surface.

In parboiling the food is cooked until partially tender, about one-third to one-half the total length of cooking time.

Sautéing is cooking food in a skillet, with just enough hot fat to cover the surface of the utensil, until the food is tender and brown.

In searing a coating is formed on the meat to hold in the juices. This can be done in a hot skillet, in a hot oven or in the broiler oven.

In kneading take hold of the dough or similar mixture at the side farthest from you and fold it over to the side nearest you. Then work the mixture with a downward pressure and push it out with the palms of the hands. Repeat until dough is of desired texture.

Fresh fish may be washed off but never should be left to soak in water for a length of time. It will destroy the flavor of the fish and cause the flesh to be of a flabby texture.

—CONTINUED NEXT—
of oil or sawdust burning stoves prevents you from cleaning them. This is not so with

"JET" STOVE POLISH
FOR HOT STOVES ONLY
SOLD AT ALL B.C. STORES



A Beautifully Set Table, Designed to Emphasize Tasteful Display of China and Linen. This Was a Prize Winner at a Recent Exhibition Held at the Empress Hotel.

BAKING A SPONGE CAKE
The rules are exactly the same as for baking butter cakes, but oven temperature is lower.

Always
IN SEASON
on every table

for
SOUPS, FISH,
STEAKS, CHOPS

LEA & PERRINS SAUCE

THE ADDED TOUCH THAT MEANS SO MUCH

Join the happy crunchers!

Glorious natural digestion is yours when you eat crunchy food

Nature rebels every time we 'bolt' our food. We were meant to crunch—and that's why we have teeth and jaws.

When we eat crunchy foods, they get properly digested, because the act of crunching starts the digestive process. Now just think what happens when you have Ryvita as your daily bread. Ryvita is crisp, so you have to crunch it. And because it is so crisp, everything you eat with Ryvita gets properly digested too.

Starting to-day—make Ryvita your regular daily bread. It's packed with the nourishment of whole-grain rye in crisp, vital form.

ON SALE EVERYWHERE

MORE NOURISHMENT FOR YOUR MONEY

Don't imagine that because some food 'looks a lot' you actually get a lot for your money. Size has nothing to do with it: it's the amount of nourishment it contains that counts. Ryvita is made up with whole wheat and air; every mouthful is pure concentrated goodness. It gives you 100% food value—the best money's worth you can buy.

MADE IN ENGLAND

When you crunch

RYVITA

you get 100% crisp NOURISHMENT

WHOLESALE DISTRIBUTORS

ARTHUR NELSON, LTD.

VANCOUVER, B.C.

Pastries Are Satisfying Desserts

Many Ways Of Making Pie Crust

CREAM CHEESE PASTRY

2 1/2 cups cream cheese (1 1/2 pound)
1/2 teaspoon salt
1 cup shortening
1 cup pastry flour

Sift the flour and salt together. Cut into it the shortening and cream cheese. Chill 1 hour before using.

ORANGE PASTRY

1 1/2 cups pastry flour
1/2 teaspoon salt
1/2 cup shortening
1/2 cup orange juice

Sift the dry ingredients together. Add the orange rind and cut the shortening in coarsely. Add enough orange juice to moisten, roll out lightly and cover an inverted pie plate. Bake in a quick oven (450 deg. F.) for 12 minutes.

APRICOT TURNOVERS

Roll out cream cheese pastry as thin as possible and cut into 3-inch squares. In the center of each pastry square place 1 teaspoon of apricot jam. Fold the pastry square in half, moisten the edges and press together firmly with the prongs of a fork. Chill. When ready to bake, place the pastries in a hot oven (450 deg. F.) for the first 15 minutes. Then reduce the oven temperature to slow (300 deg. F.) until delicately browned.

GRAPE JUICE PIE

1 pint grape juice
2 tablespoons corn starch
1 cup sugar
3 eggs
1 tablespoon butter
1 baked pie shell

Place the grape juice in the top of a double boiler and bring to the scalding point. Blend the corn starch with the sugar and then mix with 1 whole egg and 2 yolks, beaten all together. Add this mixture and the butter to the grape juice, and when well blended and thick pour into a baked pastry shell. Make a meringue of the 2 remaining egg whites and spread it over the top of the grape pie. Brown lightly in a slow oven.

CORN FLAKE PASTRY

4 cups corn flake
2 tablespoons butter, melted
2 tablespoons sugar

Run the flakes through the fine blade of a food chopper and then blend with the sugar and melted butter. Knead together and then press the mixture against the bottom and sides of a pie pan. Bake in a hot oven (425 deg. F.) for 10 minutes.

GINGERSNAP PIE CRUST

1 1/2 cups butter
1 1/2 cups gingersnap crumbs

Roll the gingersnaps until fine, then blend thoroughly with the softened butter. Add the sugar and pat the mixture firmly against the bottom and sides of a buttered pan. Bake 10 minutes in a hot oven (425 deg. F.). Cool before pouring in the filling.

CHOCOLATE PASTRY

1 1/2 cups pastry flour
2 tablespoons cocoa
2 teaspoons sugar
1/2 teaspoon salt
1 cup shortening
6 tablespoons cold water

Sift the dry ingredients. Cut in the cold shortening coarsely. Add just enough water to hold the ingredients together. Roll out, cover the bottom of an inverted pie tin, and bake in a quick oven (425 deg. F.) 12 minutes.

TOAST NUT CRUST

3 cups rolled, toasted bread crumbs
1 cup nut meats
1/2 cup sugar
1/2 cup butter
1/2 teaspoon cinnamon

Put the bread crumbs and nuts through the food chopper. Add the sugar, butter and cinnamon and combine like pie crust. Save one cup of the crumbs to sprinkle on top of the pie. Put the rest of the mixture into the pie pan, shaping like a crust. Bake in a hot oven (425 deg. F.) for 10 minutes.

Sugar—Unless otherwise directed, use medium granulated sugar for cake-making; when finely pulverized or fruit sugar is wanted, or brown sugar, or icing sugar, the directions will say so.



CANDLE CAKE

1 cup shortening
1/2 teaspoon salt
1 1/2 teaspoons vanilla
3 cups sugar

Method: Cream shortening, salt, vanilla and sugar. Sift flour and baking powder and add alternately with liquid. Fold in beaten egg whites. Bake in 2 1/2-inch layer pans, 1 6-inch pie pan and a baking powder can (this makes the "candle") in moderate oven.

Directions for Assembling: Put two layer cakes together with white boiled frosting, place "pie pan" cake on top and frost—this is the candle holder. Set the "candle" in "holder" and frost generously, allowing frosting to run down candle (orange sugar may be sprinkled over candle). At top of candle make a small hole and fill with a cube of sugar which has been soaked in lemon extract (set this on fire when serving). For the handle, cut a half ring of orange peel and place one end at base of candle and other to edge of pie pan.

Cheese in Sandwiches

CHEESE, GRATED

Work into grated cheese any of the following combinations:
1. Chopped nuts, mayonnaise.
2. Chopped olives, mayonnaise.
3. Grapefruit, catsup, mustard, paprika.

CHEESE, SLICED

1. Use Canadian, brick, Swiss, pliminto or any other variety. Slice cheese thin, place between thin slices buttered bread, using various types of bread, such as rye, pumpernickel, whole wheat, etc.

COTTAGE CHEESE FILLINGS

Work into one cup or more of cottage cheese the following combinations:
1. Raisins, dates, figs, all chopped.
2. Onion, jelly, chopped olives, green pepper.
3. Jelly or jam or marmalade.
4. Chopped dates or figs or raisins, orange juice.
5. Green pepper, chopped onion, pimento, salt.

Peaches Served With Pot Roast

Rub surface of 4-pound pot roast with 3 tablespoons flour mixed with

COMOX BUTTER

COMOX JERSEY ICE CREAM
COMOX WHOLE-WHEAT FLOUR

Manufactured by

COMOX CREAMERY ASSOCIATION

CORVATON, B.C.

Flour, Fats, Feeds, Fertilizers, Pesticides, Bricks, Cement, Agricultural Sugar, Ties, Lumber, Farm Machinery, Dominion Druggists and Parts, Etc.

PAINT-UP YOUR KITCHEN

The kitchen is the workshop of the home . . . you will do better cooking in bright cheery surroundings, made possible only by quality paint.

We carry a full line of interior paints, varnishes, enamels and wallpapers, together with all supplies. Bring your painting problems to us.

Harte-Andrews Paints, Ltd.

711 View St. Phone G 4713

. . . For Housework
. . . For Walking
. . . For Formal Wear

There's Comfort and Quality in SHOES from **MAYNARD'S**

Our complete stock includes nationally-known shoes for every member of the family . . . smart, well fitting and priced at a figure you can afford to pay.

JAS. MAYNARD, LTD.

649 Yates Street J. G. SIMPSON, MANAGER Phone G 6514

ROBINSON'S

Is Your Recipe for **Bicycle Satisfaction!**

The Smart New Hair-dos Reach NEW HEIGHTS

The breath-taking new coiffures follow right in Fashion's footsteps . . . your new chapeaux sweep skyward . . . your hair, in charming, swirling ringlets and waves, becomes tremendously flattering.

TELEPHONE **E 4023**
FOR YOUR APPOINTMENT

Individual coiffures . . . designed for YOU.

Skilled operators assure lasting waves of unusual beauty and appeal.

BERT WAUDE'S

BEAUTY SALON
718 YATES STREET

Old-Fashioned Desserts Popular

Many Like Simplicity In Pudding

Dessert, may come, and dessert may, no, but we have favorites—old-fashioned though they may be—that we would never like to see slip out of our lives. Soft custard—perhaps you know it better as boiled custard—is one of these, and small wonder.

Many of us learned to love this simple dessert as children, when Mother made the day a red-letter one by promising us some of her golden velvety custard sauce, lusciously cold from hours in the refrigerator, as a top-off for our apple snow, cut-up fruit, or something equally nice.

Today's children are no different; they eat dinner with a special relish if news leaks out beforehand that there's to be soft custard or one of its variations for dessert.

It makes one of the grandest Summer desserts you could imagine. Whether it comes to the table refreshingly cold and velvety, topped with a snowy-white meringue and flecks of jelly, or as a sauce poured over a generous heap of cut-up oranges, leeches or bananas, over raspberries, over spoils cake topped with fresh fruit, over baked apples, over prune or apple, whip, or over chocolate whipped cream layer cake, it always does the trick. As for fruit, gelatinous desserts, they perk right up with custard sauce poured over them, and how children do love these desserts!

COTTAGE PUDDING
Use any simple butter or sponge cake batter and serve hot, with pudding sauce. Or put the following ingredients together by the muffin method: 2½ cups of pastry flour, ½ teaspoon salt, 4 teaspoons baking powder, 2-3 cup sugar, 1 cup milk, 1 egg and ¼ cup butter, melted. May be baked plain or over a layer of drained canned fruit, stewed dried fruit or sugared fresh fruit. Bake in moderate oven, 35 minutes (or longer over fruit).

SUET PUDDINGS
An old-fashioned suet pudding, usually made with fruit in it or with jam or marmalade to give sweetness and flavor, should have its regular place amongst cold weather desserts.

Very fresh, finely minced suet provides the shortening (which, in other mixtures is usually in the form of butter, lard or other fat). Flour or bread crumbs, or both, may be used in these puddings—and egg is often used (especially when there is a large proportion of bread crumbs in the pudding)—to make it hold together. The liquid in these puddings may be sweet or sour milk, fruit juice or molasses, or even egg, alone, as in a rich plum pudding. There will probably be baking powder in a sweet milk mixture, and soda (with perhaps some baking powder, too) where an acid liquid such as sour milk, buttermilk, fruit juice or molasses is used.

There are two ways to mix a suet pudding—the same as butter cakes or this more favorite way.

Sift and measure flour. Chop suet finely (removing membrane) and rub into dry ingredients to mix well. Add any dried fruit, like raisins or dates, and then wet materials, such as milk, egg, molasses, jam. To Steam Suet Pudding—Grease enameled well. Fill two-thirds full with pudding mixture—cover. Steam individual moulds 1 to 1½ hours; large moulds, 3 to 5 hours, depending on their size. (Note individual) or small moulds mean economy of fuel when cooking with gas or electricity.) Vegetable parchment offers a great improvement over the old-fashioned pudding cloth. A well-steamed pudding may be kept for some time, hung in a cool dry place;

AFTER FRYING—
Your Stove Is Smoother After Frying
"JET" STOVE POLISH
Cleans Any Greasy Stove or Range
(More to Coming Hot)
AT ALL B.C. STORES



DOLL CAKE

1½ cups sugar
2-3 cup shortening
1½ cups milk
1 cup whole maraschino cherries
Method: Cream sugar and shortening. Add milk and sifted dry ingredients alternately. Beat and add vanilla and maraschino cherries. Lastly, fold in beaten egg whites. Bake in three layers at 375 degrees Fahrenheit.

Bake the butter cake in three-tier pans (or use three graduated sizes of pudding pans). Put layers together with frosting in conical style, smallest layer on top. Frost outside of entire assembled cake with green-colored frosting, then with pink frosting which is allowed to run gracefully down the sides of cake to form "pantaloons" of a Colonial costume.

Atop the finished cake place a doll (lampshade style of doll, with just head, arms and upper body), daintily dressed in a Colonial style gown, made of lace over pink satin and trimmed with tiny ribbon bows. Make the skirt rather full, so that, as the doll sits on top of the cake, the dress will drape down partly over sides of cake.

steam it long enough to heat it through when required. The down moulds, when steaming, with buttered or waxed paper. Do not raise cover until end of time given for steaming, or the change of temperature may cause puddings to fall, just as cake would in a suddenly chilled oven.

Dark Suet Pudding Spiced. Pruned—½ cup finely chopped suet, 1½ cups pastry flour, 2½ teaspoons baking powder, ½ teaspoon baking soda, ½ teaspoon salt, ½ teaspoon cinnamon, 2 to 4 tablespoons brown sugar, 1-3 cup seeded raisins, cut or torn in pieces; 1-3 cup well-cleaned currants (mixed with finely cut peel, if liked), ½ cup milk, 3 to 6 tablespoons molasses. Mix according to rule.

(Milk may be substituted for the molasses, in which case an extra teaspoon of baking powder would replace the soda. Or an egg may replace 2 tablespoons milk.)

Carrot Pudding—½ cup flour, ½ teaspoon soda, pinch of salt, ½ teaspoon mixed spices, ½ cup brown sugar, ½ cup finely chopped suet, ½ cup chopped seeded raisins, ½ cup well-cleaned currants, 2 tablespoons finely cut candied peel, juice and grated rind of ½ lemon, ½ cup each grated raw potato, carrot and apple.

Mix and sift dry ingredients, add suet and fruit, mix thoroughly and add vegetables. If liked, ½ cup blanched and chopped almonds may be included. Mix pudding well and turn into buttered mould; steam 3 hours.

This economical pudding is even nice enough to take the place of rich plum pudding at Christmas-time.

RICH OLD-FASHIONED ENGLISH PLUM PUDDING
3 buttered, chopped almonds, blanched; 1 pound seedless raisins; 1 pound currants; 1 pound citron and peel; 1 pound beef suet, fine ground; 1 pound bread crumbs; 2 cups brown sugar; 2 cups flour; 1½ teaspoons salt; 1½ teaspoons soda; 1 to 2 teaspoons mixed spice or nutmeg; 1 cup half cinnamon, other half ginger, mace; 1 cup fruit juice (replaces the original brandy).

Children Love Rice Puddings

("Oven-poach" means to set dish in pan of hot water.)

Puddings With Raw Rice
General Proportions and Methods
½ cup rice
½ cup sugar
½ teaspoon salt
½ teaspoon vanilla

Wash the rice thoroughly, drain. To cook: (a) Scald the milk with the salt and sugar. Stir the rice in gradually. Cover and cook, stirring occasionally until the rice is tender and the mixture thickened. Remove from the heat, and add the vanilla. Pour into serving dish.

(b) Add the rice, salt, sugar and vanilla to the milk. Pour into a greased baking dish, oven-poach in a slow oven, 300 degrees Fahrenheit, from 2 to 3 hours. Stir occasionally for the first while, to keep the rice

from dropping to the bottom.

Puddings With Cooked Rice
One cup uncooked custard mixture, ½ cup cooked rice.

Add the rice before cooking the custard. Oven-poach. Stir up from the bottom occasionally during the first part of the cooking to prevent the rice from setting.

Variations—To 2 cups of pudding mixture, add ½ cup dried fruits, raisins, currants, dates or figs or a mixture of all these.

Add 1-3 cup dried fruits and ½ cup nuts (chopped). In the custard type, use only egg yolks. Spread the cooked pudding thinly with jam, cover with a meringue of the egg whites and 2 tablespoons of sugar to each white used. Oven-poach in a slow oven until the meringue is browned.

Simplified Junket—Dissolve junket powder—already sweetened, flavored and tinted—in lukewarm milk; stir one minute and pour quickly into serving glasses.

THERE'S CONSISTENT QUALITY IN OUR DAIRY PRODUCTS

Scientific precision in our up-to-date plant, with endless tests to maintain uniform quality of milk and cream, is your assurance of protection.

TRY OUR

"Golden Guernsey" Milk

FRESH - PURE - CREAMY
Delivered to Your Door

NORTHWESTERN CREAMERY LTD.

1015 Yates St. Phone E7147



Christmas Include Rochon's Fresh Quality Chocolates on Your Christmas Gift List

Reasonably Priced and Made in Victoria by

Rochon's

Victoria's New Paint Store

Carrying a complete line of interior and exterior paints and enamels
... also Sunworthy Wall Papers.

We Are Authorized Dealers for

Imperial Washable Wallpaper

Specialty processed and suitable for any room in the most luxurious residence.

ALSO ... Glazed Paper for Bathrooms and Kitchens

Canada Paint & Paper Company

623 YATES STREET PHONE E 1924



Good Foods to Entertain Guests

Jellies of Apples and Apple Mint

SPICED APPLE JELLY

1 quart apples
1½ cups cranberries
Sifted-coriander to taste
1½ cups vinegar
1 teaspoon whole cloves
1 teaspoon crushed cinnamon

Method Cook sliced apples and crushed cranberries, with water enough to barely cover them, until they are soft. Drain them through a jelly bag. Use equal weights of sugar and juice (cup for cup), measuring the juice and vinegar into the saucepan, and cooking it with the spices, tied in bag, for 20 minutes. Remove bag, add the sugar. Cook rapidly to jelly stage. Pour into sterilized glasses.

Makes 15 large glasses jelly.

APPLE MINT JELLY

Apples, quartered or sliced
Cold water to cover
Little green coloring
1 cup sugar for each 1 cup of fruit juice
1 bunch mint for each quart juice

Method Cover washed and sliced apples with cold water, boil until soft. Drain through a colander, then strain the juice through a jelly bag or thick cheese cloth. Measure juice.

Allow ½ cup sugar for each cup of juice, and a bunch of garden mint for each quart of juice. Boil juice with the crushed mint for 20 minutes. Remove mint, measure juice, add required sugar and cook until jelly test is given. A little green coloring may be used just before pouring the jelly into the sterilized jelly glasses. Instead of the mint, a rose geranium leaf may be used, or few tablespoons chopped, candied or preserved ginger to vary the flavor. This jelly should be boiled to 220 degrees Fahrenheit.



LEMON MINT JULEP (SERVES EIGHT)

1 cup sugar
1 cup lemon juice
1 cup fresh mint leaves (chopped)
1 cup cold water
Crystal-clear ice cubes
3 pink ginger ale
Dissolve sugar in lemon juice and pour over chopped mint. Crush mint against side of bowl.

with a fork. Place in refrigerator and let mixture stand for several hours. When ready to serve the punch add cold water and strain. Then place this lemon-mint syrup in pitcher, add plenty of crystal-clear, taste-free ice cubes and the ginger ale.

Fruit Salads That Are New
GINGER FRUIT SALAD
1 package lime gelatine
1 cup hot water
1 cup ginger ale
1 cup grapefruit sections
1 cup fresh or canned orange cherries
Lettuce
Mayonnaise
Pour hot water over gelatine and stir until dissolved. Cool. Add ginger ale. Chill until slightly thickened. Fold in fruit and pour into a ring mold. Chill until firm. Unmold and garnish with whole cherries and mayonnaise.

PINEAPPLE AND STRAWBERRY SALAD
Combine pineapple (one small fresh pineapple peeled and cut in cubes) with 1½ cups strawberries. Both well chilled. Arrange on lettuce leaves or leaves of romaine and serve with a French dressing made of ½ cup olive oil, ½ cup cider vinegar mixed with ¼ teaspoon salt, 1 teaspoon sugar and a dash of paprika.

LAYER CAKE SALAD
Tomato layer:
2 tablespoons gelatine
3 cups tomato juice

OLD-FASHIONED Fried Chicken
Dress, clean and disjoint chicken. Dredge with flour to which salt and pepper have been added. At this point you can place the chicken in your refrigerator. When you come home all you need do is heat the fat in a frying pan (about 1 inch deep), then add chicken. Cover and cook slowly, turning occasionally, until chicken is golden brown and tender—about 45 minutes. Meanwhile, cook the vegetables—and there's a meal that calls for no apologies.

This is only one "refrigerator meal"; undoubtedly you are even now thinking up some ideas of your own patterned along this line—ideas aimed to simplify and "happily" homemaking.

Nut Breads Make Change

NUT BREAD

1 cup sugar
2½ cups flour
4 teaspoons baking powder
1 teaspoon salt
1 egg
1 cup coarsely chopped nut meats

Method Sift dry ingredients. Add beaten egg, nut meats and milk. Place in greased loaf pan and bake in moderate oven. This loaf is better the second day.

HOT NUT LOAF

2 cups soft bread crumbs
1 cup milk
2 eggs, beaten slightly
1 teaspoon salt
1 teaspoon paprika
2 cups chopped nut meats

Method Soak bread crumbs in

LOVE
50¢ IN PRIZES MONTHLY
See Our Big Ad for Details
Try Almond from Bitter Almonds. Delicious. Makes Almond Paste for 12¢ lb.

YOUR FUEL PROBLEM

... for every Winter to come is solved when you see the new combination

Furnace and Sawdust Burner

AT SOUTHALL'S

WOOD, COAL or SAWDUST

Economical—Good for Any Heating Use

You may also obtain all repair parts for any make of stove here. We are exclusive agents for Leader Sawdust Burners, and handle new stoves and used ranges, furnaces and hot-water coils.

SOUTHALL STOVE CO.

Phones: Day, G 2961, Evening, E 1053
1321 GOVERNMENT STREET

HICKMAN TYE HARDWARE

COMPANY, LIMITED

B-H English Paint

Muresco

Glasbakeware, 'Alumi-

numware, Judge

Enamelware

Ranges and Heaters

Hotpoint Appliances

Electric Wiring Sup-

plies

Lighting Fixtures

Builders Hardware

Canada Roof Products

Acetex Insulating

Board

Asbestos Papers



544-546 Yates Street—Victoria, B.C.

Telephone G 8137

Telephone G 8138

GAY AFTERNOON FROCKS

Here are smart dresses that are perfect for daytime... smart enough to "go places," too. They are in all the modern styles, shimmering, soft shirt frocks, princess styles, in florals, plaids and novelties.

JUST SAY "CHARGE IT!"
We Will Gladly Open an Account for You

PLUME SHOP LIMITED

LADIES' READY-TO-WEAR

747 Yates St. Phone E 5621



2 tablespoons lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon salt
1 small green pepper
1 teaspoon sugar
1 teaspoon onion juice

Melt gelatine in hot tomato juice, add other ingredients and pour in oiled mold. When set add second layer.

Cucumber Layer:
1 pk. lemon-flavored gelatine
1 teaspoon salt
1 tablespoon vinegar
2 tablespoons green pepper, chopped
5 tablespoons chopped cucumber

Make gelatine according to directions, add pepper and cucumber.

CARROT MARMALADE

2 cups cooked carrots
4 cups sugar
1 lemon, juice and water-thin sliced rind
1 orange, juice and grated rind

Method Chop the cooked carrots in coarse knife of food chopper. Add fruit juices, grated rind, sliced rind and sugar. Cook slowly 30 minutes after the mixture first boils. Makes 6 large jelly glasses.

A Shoe-Fitting Service That Means...

STYLE Plus COMFORT

For over forty years Cathcart's has been known as headquarters for quality footwear. Our trained salesmen will diagnose the needs of your foot, offering you only the newest and smartest in style.

CATHCART'S

1208 DOUGLAS ST.



Subtle Blending of Flavorings

Hors d'Oeuvre Plate Recipe

Arrange a large plate with a mound of whole oranges in centre, placed over plenty of lettuce leaves and chicory. Insert toothpicked tid-bits, in the oranges, letting them extend in all directions. On outer edge of plate arrange several kinds of canapés, and pass or place on buffet for self-service.

Toothpick Tid-bits — Olives wrapped in bacon. Wrap large, pimiento-stuffed olives in bacon (½ slice each), fasten with toothpick. Assorted canapés around base of plate.

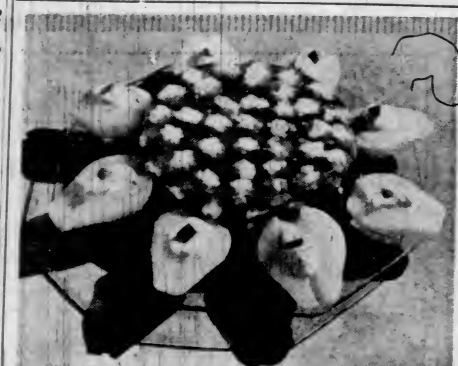
Stuffed celery between canapés. Marinated herring cut in small pieces, roll, place on toothpicks with a tiny pickled onion on each end.

Hard-cooked egg white halves stuffed with caviar, or with chopped cooked lobster. Seasoned with Tarragon sauce and the egg yolks.

HORS D'OEUVRE RELISHES

Celery, stuffed with any of the following fillings, after washing the stalks and soaking them in cold water 2 hours before using. Dry, chill and fill with desired mixture, cutting celery stalks into inch lengths or leaving them whole.

1. Meat or fish paste.
2. Roquefort or cream cheese and finely chopped nut meats.
3. Minced ham, chopped sweet pickles and misonnaisse.
4. Minced apple, chopped raisins and mayonnaise.
5. Cottage cheese and chili sauce.
6. Roquefort cheese (½ lb.), mashed with ½ c. sherry and 1 tsp. Worcestershire sauce, enough melted butter to make a smooth paste, seasonings to taste of salt, pepper, paprika. Fill cleaned and crisped stalks of celery, place halves of pecan meats on top, with small sprig of parsley at one end.
7. Cream cheese (1 pkg.) moistened



STUFFED RED CHERRY SALAD

Method: Combined 1½ tablespoons gelatin, 1 cup hot canned red cherry juice, 1 cup sugar, 1 cup orange juice and 1 tablespoon lemon juice. Cool. Replace pits or holes in the canned red cherries from mold or plain mold pour small amount of the gelatin mixture over them. (Place cherries in whirligig design). When set, pour rest of cooled gelatin mixture into pan, chill. Unmold salad on bed of shredded lettuce. Outline salad with canned pear halves, flat side up, cavities filled with rose-tinted mayonnaise. Place the rounded end of the filled pear against the salad, with pointed side out.

with little cream, and mixed with ½ c. chopped nut meats; ½ c. chopped green pepper; seasonings of salt, pepper, cayenne and paprika. 8. To fill large stalk celery, cream together 1½ oz. Roquefort, cheese, 2 oz. butter, each finely chopped salted almonds and candied ginger. 9. Pimiento or pimiento cream cheese.

Celery hearts, chili sauce, chutney, horseradish, prepared; lemon, slices, wedges; olives, green, ripe or stuffed; olive farces (green olives stuffed with anchovies); onions, pearl or pickles; pickles, chopped; any kind, chow-chow, dill, mixed cucumbers, bread and butter, mustard, pickled beets, sliced sweet or sour or dill, whole sweet gherkins; sandwich pastes with tiny slices of buttered bread.

Short Cut to Dainty Meals

If your pantry shelf is well stocked you'll find these quickly prepared and simple dishes splendid for emergency meals.

BOSTON CROQUETTES

1 No. 2 can baked beans
1 egg, well beaten
1 tablespoon catsup
1½ tablespoons minced parsley
Salt and pepper to taste, fat for frying, bread crumbs.

Drain off any free sauce from the beans and press them through a colander. Add the parsley, catsup and seasoning. A few drops of onion juice gives extra zest. Form into croquettes, adding bread crumbs if not thick enough to hold shape. Dip in crumbs, egg and again in crumbs. Fry in deep hot fat until rich brown. Garnish with parsley and serve with catsup or tomato sauce.

CRANBERRY JUICE COCKTAIL TASTY

Cook together 4 c. cranberries, 4 c. water until skins pop open. Strain through cheesecloth, bring juice to boiling point, add ½ c. sugar and cook 2 minutes more. Serve cold.

CLAM JUICE COCKTAIL

Boil together for 7 minutes 25 opened clams and their juice in 4 c. water, with 3 stalks celery, chopped. Strain through cloth, cool and serve. (If using canned clam bouillon, dilute it with equal amount of water and chill.)

FROZEN CIDER COCKTAIL

Cook for 5 minutes 1 c. water and ½ c. sugar. Cool. Add 1 pint sweet cider, chilled, 1 c. chilled orange juice, 1 lemon or lime, and freeze quickly in mechanical refrigerator to mushy consistency, stirring once.

PEACH PERFECTION

1 No. 2 can or 2½ cups cooked sliced peaches
1½ tablespoons cornstarch
1 tablespoon sugar
1 tablespoon lemon juice
2 teaspoons butter
Peel, drain, wash
1½ teaspoon almond extract
Heavy cream, whipped

Drain peaches. Measure 1½ cups juice. Mix cornstarch with sugar and add to peach juice. Cook, stirring until clear and thick. Remove from heat, add lemon juice, butter, salt and almond extract. Add peaches, and chill; fill baked tart shells. Garnish with cream.

There Is "A Perfume for Every Occasion"



Our Perfume Bar affords you the choice of the most famous and popular odors of the day, with a complete stock of French, English and Canadian Perfumes at your disposal at prices ranging from 25c a dram.

We Invite You to Shop at Our Toilettries Counter for All Your Requirements

Special emphasis is placed on the service offered to you by our Prescription Department, where your prescription is dispensed by experienced graduate Pharmacists only.

FREE DELIVERY ANYWHERE

W. H. Black, Manager

Prescription Specialists for Over Fifty Years

Campbell Bldg., Cor. Douglas and Fort Phone G 2117

We Support the Community Chest

OWL DRUG CO., LTD.



FLOWERS For Every Occasion

A lovely floral centerpiece is as indispensable to your dinner table as the food itself. . . . order yours from Brown's and rely upon our service

BOUQUETS, BASKETS AND CORBAGES

CUT FLOWERS . . . FLOWERING PLANTS . . . FLORAL DESIGNS

WE TELEGRAPH FLOWERS

BROWN'S

VICTORIA NURSERIES, LTD.

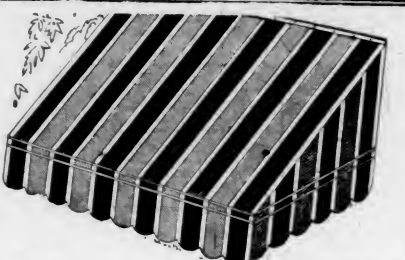
LEADING FLORISTS AND SEEDSMEN

518 View Street Phones G 6612, G 3521



THE DURABLE MAT CO. (Canada), LTD.

Pioneers and Patentees of the DURABLE MAT
Sold by all Department and Hardware Stores throughout the country. When buying a DURABLE MAT be sure that it is made by this company, thereby securing the finest mat produced anywhere. Beware of imitations.
Solid and Resilient Rubber Floorings — Shipl's Bumpers
Liners and Patches for the Auto Trade
146 SUPERIOR STREET, VICTORIA, B.C. Telephone G 1623
522 BEATTY STREET, VANCOUVER, B.C. Telephone Seymour 4257



LOOK TO YOUR AWNINGS NOW . . .

MAKERS OF TENTS, AWNINGS, WATERPROOF CLOTHING, ETC., ETC.
This is the time to let us take down and inspect your awnings, ready for a new season. Let us give you an estimate on repairs and new installations to protect your home from next Summer's glaring sun.

F. JEUNE & BRO., LTD.

570 Johnson Street Phone G 4632

Recipes to Fill the Cookie Jar



THE PLAYHOUSE CAKE

This is ideal for a children's party. The ground being of butter cake and the house and roof of sponge cake. The roof is of boiled icing while the windows and doors are outlined with melted chocolate.

Cookies for All Tastes

REFRIGERATOR DATE PINWHEELS

2 cups chopped pitted dates
1 cup granulated sugar
1 cup water
1 cup chopped nutmeats
1 cup shortening
2 cups brown sugar
2 eggs, well beaten
4 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
Combine the dates, granulated sugar and water in a saucepan and cook over low heat until thick, about 10 minutes. Add the nutmeats and cool. Meanwhile cream the shortening; add the brown sugar gradually while creaming. Add the well-beaten eggs and beat well. Add the remaining ingredients sifted together and mix well. Chill thoroughly. Divide the mixture into two parts and roll each out separately into a rectangle a little less than a ½ inch thick. Spread each with some of the date filling and roll up as for a jelly into

PORCUPINES

1 tablespoon butter
1 cup granulated sugar
1 egg
Pinch of salt
1 cup chopped dates
1 cup chopped walnuts
1 teaspoon vanilla
Shredded coconut
Cream butter, sifted sugar and salt together, then beat in the egg. Add the nuts, dates and flavoring. Form into small balls, roll in shredded coconut and bake on slightly-greased cookie sheets at 350 degrees F. for 15 to 20 minutes.

DATE CRUMB COOKIES

1 cup butter
1 cup granulated sugar
1 egg
1 cup sifted cake or pastry flour
1½ cups brown sugar
1½ cups baking powder
1½ cups baking soda
1 cup sour milk
1 pound pitted dates
1½ cup orange juice
1 cup crushed cornflakes
Cream butter and gradually blend

in sugar. Beat and add egg. Sift dry ingredients together and add to butter mixture, alternately with the milk, mixing well after each addition. Spread in greased shallow pan 18 x 12 inches. Meanwhile cook dates with orange juice, stirring occasionally, until it forms a thick smooth paste. Cool slightly, then spread over the unbaked mixture in the pan and, cover with the crushed cornflakes. Bake in hot oven, 400 degrees F. for about 20-25 minutes. Cut in squares when cold.

MARMALADE DROP COOKIES

2/3 cup shortening
1 cup brown sugar
2 eggs, well beaten
1½ cups milk
2 cups flour
1 cup orange marmalade
1½ cups baking powder
1½ cups salt
1 cup nuts
Sift dry ingredients. Cream shortening, add sugar gradually, beating between additions. Add eggs and mix well. Add dry ingredients alternately with the liquid. Fold in marmalade and nuts. Drop the dough in small spoonfuls on buttered baking sheet, spacing them to allow for spreading. Bake in a moderately hot oven, 375 F. for about 15 minutes or until done.

What are Your EYES WORTH



SEE Better and FEEL Better!

YOU CAN SET NO PRICE ON YOUR EYESIGHT

A scientific examination by an optometrist can tell if your eyes need correcting.

If you already wear glasses, you should have a test made at least once a year in order to combat changing conditions. Take no chances with your eyes, they can never be replaced.

SEE YOUR OPTOMETRIST WITHOUT DELAY

HAROLD S. TIMBERLAKE

OPTOMETRIST

647 YATES ST.

Phone E 2513

GOOD COOKS rely on these Popular Favorites

Good ingredients bring the best results in cooking. That is one reason for the outstanding popularity of these three famous products.

CROWN BRAND CORN SYRUP

The Great Energy Food A Delicious Table Syrup Which the Whole Family Will Enjoy.

BENSON'S CORN STARCH

A Favorite for Eighty Years for Making Delightful Desserts and Blanc Manges.

MAZOLA THE IDEAL SALAD AND COOKING OIL

Excellent for Making Mayonnaise and Salad Dressings and Unequaled for Deep Frying and Sautéing.



Famous products of The CANADA STARCH COMPANY, Limited

Sunday Night Buffet Supper

(In which the guests serve themselves and make their own sandwiches, salads and desserts.)

Salad Platter French Dressing Mayonnaise Sandwich Platter Radishes Olives Pickles Shortcake Biscuits Fruit Whipped Cream Coffee Milk

Sandwich Platter—In the centre of a large platter place a mound of cottage cheese and radiate around it wedges cut from a head of lettuce, long green beans and slices of tomato. Outline the platter with crisp cucumber slices and sprinkle a little paprika over the cottage cheese.

Sandwich Platter—For a good-sized party the sandwich platter would require two large plates or platters. One should be stacked with thin slices of bread, both dark and light. On the other platter arrange

helena rubinstein

SPECIAL OFFER!

THROAT and NECK TREATMENT

HALF PRICE

"RUBINSTEIN WEEK"

Nov. 7 to Nov. 12

Miss Chelsea Fellows, from the New York Salon, will be with us the first three days of the week.

Special appointments preferred, but if that is not possible, drop in at the store Monday, Tuesday or Wednesday for a personal interview with Miss Fellows.

You are always welcome.

MINNIS'

DRUG STORE

720 YATES STREET

For Appointment Dial G 7027 and G 9272

VICTORIA HOUSEWIVES CHOOSE

DICKSON'S BLOSSOM TEA AND COFFEE



Blended and Packed in B.C. by

Dickson Importing Co., Ltd.

521 BASTION ST. PHONE G 1194



For Cleanliness . . . For More Kitchen Joy

INSTALL A

TILED SINK

Wm. N. O'Neil Co. (Victoria) Ltd.

551 YATES STREET HIGH-GRADE BUILDING MATERIALS PHONE G 6114

Pacific As A Cooking Milk



As an indication of the value of Pacific as a cooking milk, we have at hand letters from three young married women who used Pacific and were taught to cook with it by their mothers. This is about as good an endorsement as can be desired.

Pacific Milk

IRRADIATED OF COURSE

Home Cooking is always at its BEST on an automatic Gas or Electric Range



Recipes come out perfectly time after time, because with an automatic range you can MEASURE the heat ingredient with absolute accuracy—plus a labor saving, cleanliness and convenience you would hardly believe possible.

Gas — — —



Fit for a Queen!

At the left is pictured a typical modern Gas Range with automatic oven heat control and every modern convenience.

At the right is a modern Electric Range. This range is the "last word" in efficiency, appearance and general convenience. Either one will crown your cooking and baking with the success it deserves.

Electric — — —



Now is the time to modernize your kitchen. Gas and Electric Range prices are the lowest in history. We'll allow you a generous trade-in on your old stove. You may pay the balance on the easiest of monthly terms—and installation is FREE. Call and inspect the new ranges and let us give you full particulars of our easy purchase plan.

B.C. ELECTRIC

Douglas and Pandora

Phone G 7121